



2015 Mile's Edge

55% Sauvignon Blanc 45% Viognier

Drink now through 2019

Why We Make It

While popular grapes in their own right, Sauv Blanc and Viognier are uncommon to see together. This is, in our eyes, an utter injustice, since the two whites are so beautifully complimentary. The SB lends refreshing acidity to the ripe fruit tones of the Viognier, and both combine to present comfortable complexity in the texture and finish of the wine. The best of both worlds.

Tasting Notes

A beautiful white-gold wine with fresh Anjou pear on the nose followed by a slight hint of sweet, dry hay and jasmine. On the palate, grapefruit and ripe white peach rest atop a round, balanced mouthfeel with a fresh finish of clover honey.

A supremely versatile pairing wine, the Mile's Edge can accompany almost anything. Our favourites are light fare that carry a hint of richness, like sautéed scallops and scallions (alliteration always makes it taste better) or pasta primavera.

Vintage and Winemaking

An extremely hot growing season in the South Okanagan, with a fast ripening summer. The Sauv Blanc was picked relatively early to maintain its crisp acidity in the face of this heat, while the Viognier was left longer in the autumn warmth to cement its round texture. Hand-picked and whole-bunch pressed before entering fermentation in stainless steel. The final blending is done by taste to ensure a fine balance between the two grapes.



Cases Produced 750

Alcohol 13.5% **Total Acidity** 6.30 g p/l
pH 3.28 **Residual Sugar** 1.03 g p/l

\$16.90

Includes 5% GST and 10% PST

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