



2017 UNDER CURRENT SEMILLON

WINEMAKER'S YADA-YADA

John Fedorkow of Fruithaven Vineyard is one of our long-standing growers. When we asked him to plant Semillon, he did some research and then said "why not!" Though a rarity in Niagara, Semillon has thrived in John's vineyard and we have been thrilled to experiment with it. Our second vintage; this Under Current bottling is a 100% stainless steel ferment and was far too interesting to blend into something else.

WHAT TO EXPECT

POW! Right in the kisser! This delicately floral, unoaked version of Semillon is quickly becoming one of our favourites. Go ahead- shove your nose into the glass and let the smells of sweet summer grass and delicate white floral ignite memories of carefree, warm summer days. The daydreaming continues onto the palate; where waxy notes of gooey beeswax, lemon meringue and refreshing acidity collide in this ode to summer-styled naked Semillon.

ON THE TABLE WITH

We love a good herbed lemon orzo salad and this Semillon is the perfect excuse to whip one up for friends and loved ones. Make it a meal! Our Hospitality Manager Jen adds grilled chicken/ tofu to her recipe and this humble side doubles as the dinner's main star.

BY THE NUMBERS

Production: 88 cases

Sugar: 3.0 g/L

Alcohol: 12.5%

pH: 3.14

TA: 7.95 g/L

PRODUCTION DEETS

Pick Date: October 20, 2017 Fermentation: Stainless Steel Bottling Date: July 4, 2018

