

# Clos du Soleil

## Fumé Blanc 2020



### Technical Information

pH:	3.12
Titrateable Acidity:	6.6 g/L
Residual Sugar:	1.87 g/L
Alcohol by Volume:	12.6%
Harvest Dates:	September 12th (Sauvignon Blanc), September 22nd (Sémillon), 2020 September 25th, 2019 (Sémillon)
Bottling Date:	March 8th, 2021
Vineyard Sources:	Dhaliwal Bros Vineyard, Oliver, BC
Varieties:	74% Sauvignon Blanc, 26% Sémillon
Total Production:	700 cases
SKU:	+5278 (750mL)

Also available in keg format

### Tasting Notes

Our Fumé Blanc is an aromatic, full-flavoured take on Sauvignon Blanc and Sémillon. A beautiful pale-gold in the glass, the nose of this wine immediately envelops the taster in ripe fruit aromas of grapefruit, apple and ripe lemons, beautifully complemented by notes of sagebrush, lilac and lime leaf. On the palate the wine is an explosion of fruit: grapefruit, passionfruit, guava, and citrus, with floral notes and wisps of gunflint. Crisp, juicy, refreshing: this is a wine that is easy to enjoy by itself, but pairs wonderfully with roast poultry, soft cheeses, and is a knock-out with all kinds of seafood.

### Winemaking Notes

The grapes for this wine were harvested by hand at peak maturity, destemmed, and lightly crushed. Following crushing, the berries were left on their skins for 3 hours, to enhance flavour extraction before pressing. The juice was settled before fermentation and then fermented slowly at cool temperatures, in a combination of stainless steel tanks and French oak puncheons. The Sauvignon Blanc and Sémillon were vinified separately, and all of the wine lots were left to age on the lees, in both tank and barrel, for 4 months prior to final blending.

**Michael Clark - Winemaker**

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