

Sauvignon Blanc 2024

Lumière Collection

TASTING

This Lumière Collection wine is Clos du Soleil's version of a lower-alcohol wine, while preserving all of the enjoyment and complexity of traditional wines.

Our Lumière Sauvignon Blanc wine is aromatic, dry and complex.

A beautiful pale-gold in the glass, the nose of this wine displays ripe fruit aromas of quince, ripe lemons and fresh pineapple, complemented by notes of honeysuckle and wet stone.

On the palate the wine is crackling with citrus acidity, and flavours of grapefruit, guava, honey, vanilla, lime leaf and white peach. The wine finishes dry and mineral-driven.

This lighter-alcohol wine is refreshing and perfect with food, or all by itself, offering the same enjoyment as a traditional wine, but with noticeably less calories and alcohol.

WINEMAKING

The grapes for this wine were harvested by hand at peak maturity.

Immediately following harvest, the berries were lightly crushed, soaked on the skins for approximately 4 hours under dry-ice, and then pressed to juice that was lightly settled before fermentation and subsequently fermented in a combination of stainless steel tanks and French oak puncheons.

This wine was aged on the lees, with weekly lees stirring, for 5 months prior to bottling. Minimal, gentle handling of the wine in every stage of the production process was the key to preserving and showcasing the natural beauty of the fruit.

TECHNICAL

- Harvest Dates:** 29 & 31 August, 2024
Bottling Date: 3 March, 2025
Vineyards: Andrews Family Vineyards,
Horse Heaven Hills AVA, Washington
Varieties: 100% Sauvignon Blanc
Total Production: 125 cases



Alc: 9.0% **pH:** 3.0 **Titrateable Acidity:** 8.6 g/L **Residual Sugar:** 4.2 g/L **SKU:** +270556 (750mL)



Clos du Soleil

Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca
2568 Upper Bench Road, Keremeos, BC | 250-499-2831 | closdusoleil.ca