

# Accolades • Sauvignon Blanc



## 2015 Vintage

**Gold, All Canadian Wine Championships 2016**

**"Outstanding!" Eric Degerman, Great Northwest Wine Magazine • May 23, 2016**



**John Schreiner, B.C. wine critic • May 26, 2016**

**Julianna Hayes, Okanagan Sunday • April 24, 2016**

## 2014 Vintage



**Beppi Crosariol, Globe & Mail • June 23, 2015**

**Daenna Van Mulligen, "Wine Diva" • Oct. 28, 2015**

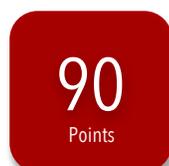
## 2013 Vintage



**John Schreiner, B.C. wine critic • August 2014**

"This is the crisp herbal Sancerre style of this varietal. It begins with aromas of citrus, gooseberries and spice. On the palate, there are flavours of grapefruit and grapefruit zest, apple and sage."

## 2012 Vintage



**Natalie Maclean, national Canadian wine critic • August 2014**

"Love the fresh white and green melon on the nose with a lime lift on the palate of this refreshing white wine. Not grassy, just crisp and clean. Great aperitif or companion to seafood. Grapes were sourced from the Blue Terrace Vineyard, Black Sage Road and Oliver vineyards."

**Wine of the Week, Anthony Gismondi, Vancouver Sun • March 15, 2014**

## 2011 Vintage



**Natalie Maclean, national Canadian wine critic • Mar. 2013**

**John Schreiner, B.C. wine critic • Dec. 10, 2012**



## 2009 Vintage

93

Points

**& Best White Wine in Canada, James Suckling former senior editor Wine Spectator**

• Feb. 27, 2011

"This is fascinating with a super minerally, white pepper character on the nose and palate. Very intense. Really original. A Canadian "Silex". Baby Sancerre."

90

Points

**Daenna Van Mulligen, "Wine Diva" • Dec. 10, 2012**

"This concentrated Sauvignon Blanc is reminiscent of a Californian version. It presents lovely stone fruits and floral notes. The palate is ripe and quite creamy with nice minerality and citrus. The finish is mouth-watering."

## 2007 Vintage

**Best BC White Wine for 2007, Jurgen Gothe, Georgia Straight • December 10, 2009**

"SB reaches me as more of a food wine than a sipping wine, and this doesn't disappoint, as it applies itself to all sorts of dishes, from prawn skewers with kale and prosciutto to hearty bouillabaisse (with a splash of white balsamic in at the end) to Key lime pie."