

2007 SAUVIGNON BLANC  
ST. DAVID'S BENCH VINEYARD  
VQA – ST. DAVID'S BENCH



### PAUL BOSCH'S WINEMAKER'S NOTES

Smooth on the palate, exhibiting flavours of gooseberry and citrus fruit with an herbal note on the finish. A refreshing and easy drinking wine that is exceptional with food or as an aperitif.

### MICHÈLE BOSCH'S FOOD PAIRING

This wine pairs very well with a number of dishes but makes an excellent match with herb chicken or cream pasta dishes.

### ACCOLADES

*"Creamy, fresh, green gooseberry, lemon-citrus and lime zest, complex and intense, fine and poised. Smooth on the palate, with herb notes on the finish. Food friendly and a great aperitif. Exceptional, stylish and memorable. Recommended. 93 pts."*

- Frank Baldock's Wine Express, Winter, 2009

*"A medium-bodied, refreshing white with notes of gooseberry and citrus. Pair with: chicken in cream sauce, shellfish, brie cheese, chocolate mousse, sushi. 88 pts."*

- Natalie MacLean, NatalieMacLean.com, December, 2008

*"This is brisk and tangy, just the sort of texture you need for freshly shucked oysters or for seafood and white fish you drizzle with lemon juice. The flavours are vibrant and well-defined, and it's medium weight and dry."*

- Rod Phillips, Ottawa Citizen, December, 2008

#### TECHNICAL NOTES

HARVEST DATE	September 23
ALCOHOL	12.5%
BRIX AT HARVEST	21.2
PH	3.00
TOTAL ACIDITY	5.8
CASES PRODUCED	3523
SUGAR CODE	0
LCBO #	391300
PRICE	\$15.95 / 750ml

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**

— THE BOSCH FAMILY