

MAYHEM

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Our grapes are grown at Anarchist Mountain Vineyard in Osoyoos, where we have a long-term lease agreement. We also have partnerships with devoted, quality-driven growers throughout the Okanagan Valley, including the Naramata Bench and Oliver. We aim to work with growers and vineyards that use organic and sustainable farming practices and give back to the land.

2022 Sauvignon Blanc



THE VINTAGE

The 2022 vintage started off very slow with cool temperatures. Summer delivered our usual glorious Okanagan weather without the extreme heat we had in the previous year. The latter half of the season presented great weather for slow and gradual flavour and phenolic development in the fruit keeping sugar levels in control. The fall weather produced above average temperatures right through to the end of October, which were ideal conditions for retaining natural acidity and slow gradual accumulation of flavours to optimal ripeness. The overall 2022 growing season has provided us with outstanding fruit for our 2022 Sauvignon Blanc. It was hand-picked on October 14th from a single vineyard on the Naramata Bench.

THE WINE

This fruit was gently whole bunch pressed and only the best juice was taken. The juice was racked of its lees and fermented slowly in stainless steel over an 8-week period with maximum fermentation temperatures only reaching 12C to preserve the delicate aromatics. The final blend consists of 93% stainless steel tank and 7% seasoned barrique. The wine was then aged for 4 months on fine lees prior to bottling.

TASTING NOTES

This bright and crisp Sauvignon Blanc has us reminiscing of a New Zealand Sauvvy. It's balanced, approachable and goes down dangerously easy on hot summer days. Lime zest and orchard fruits mingle together in the glass with a hint of minerality and lemongrass. The palate is clean and crisp with the perfect amount of lime 'zing' making it easy to drink on its own or a delightful complement to the fresh flavours of seafood, shellfish, or white fish.

PAIRS WELL WITH

Cilantro and citrus scallop ceviche, grilled halibut with chimichurri, or freshly picked spinach salad with Okanagan roasted pears, strawberries, and goat cheese.

pH – 3.09

TA – 8.48 g/L

RS – 3.8 g/L

Alcohol – 12.0%

358 cases produced

Every life well-lived should have a little Mayhem!
MAYHEMWINES.COM

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