

2023 Sauvignon Blanc

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.



THE VINTAGE

The 2023 vintage was defined by the extremes. An extremely cold winter led to bud damage and reduced yields, while the summer was threatened by wildfires in the north and south. While temperatures exceeded 40°C on several occasions in the South Okanagan, the summer felt cooler than previous years. Temperatures between 33°C and 38°C are optimal growing conditions for our Bordeaux blends and aromatic whites. Due to fewer clusters and full canopies, this led to an earlier start for harvest beginning on September 18th with our Rosé pick. Even though tonnages were lower than previous vintages, overall, the fruit quality across the board was excellent. The flavour profile and the phenolic development shone through resulting in electric flavourful fruit for the white varieties and concentrated, structured reds.

THE WINE

Hand-picked from a single vineyard on the Naramata Bench on September 21st, the fruit was gently whole bunch pressed where only the best juice was taken. Racked off its lees and fermented slowly in stainless steel over a 7-week period with maximum fermentation temperatures only reaching 12°C to preserve the delicate aromatics. The final blend consists of 92% stainless steel tank and 8% seasoned barrique. It was aged for 4 months on fine lees prior to bottling.

TASTING NOTES

This racy Sauvignon Blanc resembles a New Zealand Sauvvy with its clean and crisp palate and bright acidity. It exhibits characteristics of freshly squeezed lemon, lime zest and orchard fruits with a touch of fresh ocean air. The palate shows an abundance of fruit intensity with textural elements and a minerality finish. It is balanced and approachable and can be enjoyed on its own or will make a stunning complement to the fresh flavours of seafood, shellfish, or white fish.

PAIRS WELL WITH

Steamed mussels in a coconut, lemongrass sauce with freshly grated ginger, garlic, and a few chili peppers.

pH – 3.03

TA – 8.20 g/L

RS – 0.11 g/L

Alcohol – 13.1%

313 cases produced.

Every life well-lived should have a little Mayhem!
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4287 MCLEAN CREEK RD, OKANAGAN FALLS

250.497.8443

WWW.MAYHEMWINES.COM

INFO@MAYHEMWINES.COM

@MAYHEMWINES