

Serendipity WINERY

2010 SAUVIGNON BLANC

\$17.90

Bottled: March 23, 2011

Cases produced: 120 cases

TASTING NOTES: Made in the New Zealand style, this wine has a herbaceous nose with the traditional grassy notes together with dill, lime, pink grapefruit, ripe cantaloupe melon and rhubarb. The taste has flavours of: kiwi, lime and pear with cherry at back of mouth.

FOOD PAIRING: fish, shrimp, mushroom and goat cheese brushetta

REVIEWS:

“New Zealand influence is apparent in this bold Sauvignon Blanc. It shows intensely fresh aromas of gooseberry, grapefruit, melon, grass and white pepper. Dry, crisp palate suggests kiwi, grapefruit and melon with notes of green apple, mineral and herbs.”

-Michael Botner

Bronze medal at the 2011 San Francisco International Wine Competition

Come visit us! We're at 990 Debeck Road, Naramata, British Columbia.

Serendipity Wine Shop Hours: 10:00 am - 5:00 pm daily, from the Okanagan Spring Wine Festival to the Fall Wine Festival. By appointment only in the winter season.

Please email us at wineclub@serendipitywinery.com or call 250.486.5290.

For more information, visit www.serendipitywinery.com and follow the conversation on [Facebook.com/SerendipityWineryBC](https://www.facebook.com/SerendipityWineryBC) and Twitter ([@winespiration](https://twitter.com/winespiration)).