

# KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

[www.kettlevalleywinery.com](http://www.kettlevalleywinery.com)

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VALLEY  
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**Kettle Valley Winery** is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine, and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996. Kettle Valley Winery is known for its dark, intense, and well-structured red wines, including Pinot Noir, Merlot, Cabernet Sauvignon and blends such as “Old Main Red”. Chardonnay has been the main white wine produced, but in recent years Pinot Gris, Gewurztraminer, Semillon, and Sauvignon Blanc have also proved popular. They are all flavourful and aromatic, with a rich mouth feel.

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## Semillon Sauvignon Blanc 2016

CSPC# 790176

12x375ml

14.0% alc./vol.

<b>Grape Variety</b>	<i>50% Semillon, 50% Sauvignon Blanc</i>
<b>Winemakers</b>	Bob Ferguson & Tim Watts
<b>Vineyards</b>	The grapes for this wine come from the King Drive and Barber vineyards in Naramata.
<b>Harvest</b>	The grapes were handpicked on September 29, 2016, at approximately 23.6 brix.
<b>Vinification/ Maturation</b>	A portion of this wine was barrel fermented in older French oak. This is a complex blend; the Sémillon was in oak, the Sauvignon Blanc was made in stainless steel
<b>Tasting Notes</b>	The finished wine combines the zesty finish of the Sauvignon Blanc with the rich, full body texture and flavours of the Semillon. This blend is fruit forward with notes of fresh tropical fruit, minerals, honey, melon and a rich full mouthfeel.
<b>Serve with</b>	Serve with scallops, lobster, salmon, or trout. Also great with chicken or prawns in a rich creamy sauce; seafood risotto; or chicken satay.
<b>Production</b>	60 cases made.

