## Organized Crime winery



## 2023 Sacrilege White, VQA



Bronze Medal, 2024 National Wine Awards of Canada

Cases Bottled: 147
Retail Price: \$24.95

Appellation: VQA Beamsville Bench

Winemaker: Greg Yemen

Composition/Blend/Oak: 64% Sauvignon Blanc with 24 hour skin

contact fermented in foudre with full malo;

36% blanc de noir Cabernet Franc barrel ferment with full malo;

4.5 months fermented on lees

**Alcohol:** 12.60%

RS: <2 VA: 0.42 TA: 5.8 pH: 3.45 Total SO2: 65

Free SO2: 30 Tasting Note:

The Sacrilege series allows our winemaking team a creative space to explore new possibilities and ideas. Tradition is thrown out the door in the name of experimentation and learning. So, we introduce, 2023 Sacrilege White. This wine is composed of 64% Sauvignon Blanc that was soaked on its skins for 24 hours before being pressed and then fermented in foudre. The remaining 36% is composed of Cabernet Franc which was gently whole bunch pressed and fermented in older barrels as a "blancs de noir". Both wines underwent malolactic fermentation to soften the acidity and were left on their ferment lees for 4-5 months before being blended. Yellow citrus fruit, gooseberry, lemongrass, lemon curd texture, a crisp saline finish. This is a beguiling wine has many layers and will benefit from some bottle age to fully express itself.

The Organized Crime Winery

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