

RIGAMAROLE SAUVIGNON BLANC ?

Why is it always such a **RIGAMAROLE**
to simply find a great drinking
SAUVIGNON BLANC?

The puzzling complexity of terroir, oak ageing, vintages
and those ridiculous descriptors is just too much.

Our RIGAMAROLE menagerie of juggling monkeys
and hiding tigers is chock full of the fanciful and big on
the outlandish, but upon inspection you'll notice it's the
citrus and grassy notes that matter most to our deli-
ciously crisp and aromatic Sauvignon Blanc! Naturally,
our friends do not favour oak, so we haven't used any!

Rigamarole Sauvignon Blanc is lively and zesty when
paired grilled seafood and fragrant salads - Greek or
Garden! A simple sipper for your garden party!

2009 Vintage
Okanagan Valley BC VQA
13.5% alc./vol.
R.S. 4.8 g/l | T.A. 5.8 g/l | Unoaked
750 mL | Stelvin Closure
Harvested: September & October 2009
Vineyards: Oliver, Kelowna & Osoyoos

