



calamus

ESTATE WINERY

*Beautifully crafted artisanal wine.
made with care beneath the stars.*

calamus

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This wine opens with intense aromas of honeysuckle and sweet clover, a mid palate of citrus and clove and closes with a crisp citrus finish. 85% Vidal / 15% Chardonnay is a perfect blend for a very appealing off dry sipper. Pair with a lightly dressed salad or grilled chicken and tropical fruit salsa.

750 ml / 12.2% alc./vol.

WHITE WINE / VIN BLANC

CONTAINS / CONTIENT SULFITES

PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN
ONTARIO CANADA L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W



54-WL-667



2014

WHITE NIGHT

VQA / ONTARIO / VQA

WHITE WINE / VIN BLANC

2014 White Night

UPC	693550001056	Tasting Notes:	Off-Dry
Bottling Date	May 27, 2014	Colour	Golden straw
Release Date	August 12, 2017	Aroma	Pear, grapefruit, grass
Price	\$13.95	Palate	Pear, peach, apricot, long clean, citrusy finish
Vintage	2014	Food Pairing	Camembert, Tilapia with lemon sauce, Pasta Primavera
Vineyard	Bartlett Creek & Ball's Falls	Serving Temperature	Well chilled
Appellation	Niagara Peninsula	Cellaring	Drink now to 2018
Soil Type	Clay/loam	Awards	Gold Medal - Finger Lakes Int'l Wine Competition 2017 Bronze Medal —2016 Intervin Best Value —2016 Intervin
Age of Vines	2000	Notable reviews	Tony Aspler—Nose: apple and apricot nose Taste: medium-bodied, dry with Muscat-like flavours of peach and tropical fruits; well made and good value—06/16
Varietal/Blend	85% Vidal 15% Chardonnay		
Quantity Made	236 cases		
Harvest	September 17, 2014		
Vinification	Stainless steel		
Alcohol Content	12.2%		
Sugar Content	13.4 g/L		
LCBO #	0484014 Viintage release		

Updated July 11, 2016, Sept 10/16; added Gold medal Mar 31, 2017, added release date Aug 12, 2017, Jan 6/18 for LCBO release