



# FERN WALK

NIAGARA PENINSULA VQA – “locally grown & crafted”

## Brand Story

Fern Walk appeals to all of your senses. The sense that you get from passing through stalks of fern, lightly touching their feathery leaves, and, for the moment, slowing down to take a breath and enjoy. You may choose a different path, start a new journey, or simply unwind a bit. That moment of connecting with nature’s essence, of transporting oneself, changing perceptions, all through a sip.

**This is what our winemaker captured in our uniquely refreshing wines.**

## Winemaker’s Notes

Crisp and aromatic, our Sauvignon Blanc is medium-bodied with grassy notes, vibrant citrus flavours with a delightful balanced acidity. This finish is crisp with a touch of acidity for a lingering finish. Stainless steel cold fermentation ensures the fresh fruit character is preserved.

This wine is truly versatile when pairing with food. Try with sashimi or sushi, oysters, goat cheese, prosciutto-wrapped cantaloupe, oven-roasted turkey, or a light green salad topped with a citrus dressing.

## Stats

- Appellation: 100% VQA Niagara Peninsula VQA
- Blend: Sauvignon Blanc 100%
- Aging: Stainless Steel cold fermentation
- alc./vol. 12.0%
- TA 7.2

fernwalk.ca

“A journey of a thousand miles begins with a single step.”

– Lao Tzu

