



## SAUVIGNON BLANC 2022

YAKIMA VALLEY - OLSEN VINEYARD

### BLEND

100% Sauvignon Blanc

### APPELLATION

Yakima Valley

### VINEYARD

Olsen Vineyard

### CLONES

83% Clone 1; 17% Clone 27

### WINE ANALYSIS

7.2 grams/L Total Acidity

3.32 pH

13.4% Alcohol

### OAK PROGRAM

Fermented primarily in neutral oak;  
12% new French oak; 2 stainless barrels

### TECHNIQUES

Destemmed and gently pressed after 2-3 day skin contact. Stirred weekly during primary fermentation and three times during malolactic fermentation. Aged on lees 7 months.

### PRODUCTION

2,400 bottles

### RETAIL PRICE

\$36

### UPC

856589001221

**WINEMAKER'S NOTES** *This is the first ever bottling of this varietal from Dusted Valley, and we are thrilled to be able to share it with you. This Sauvignon Blanc was thoughtfully crafted with the great white wines of the Bordeaux region as inspiration for our winemaking team. The grapes were destemmed and underwent skin contact prior to pressing to encourage phenolic development in the wine, creating balance with the predominantly barrel-fermented juice. The wine was guided through primary with its native yeast as there was no commercial yeast inoculum. The resulting wine is stunning and delicious! This is a wine that could easily be enjoyed over the next 5-6 years if anyone dares to show the restraint.*

*The unmistakable nose has the classic "SB" nose of fresh green herbs, citrus and lime zest. The palate marries flavors of grapefruit, lime and honeysuckle with beautiful rich texture and balancing acidity that drives a long-lasting finish sure to light up beautiful seafood, and roasted chicken.*

