



SAUVIGNON BLANC 2023

YAKIMA VALLEY - OLSEN VINEYARD

BLEND

100% Sauvignon Blanc

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONE

Clone 1

WINE ANALYSIS

6.3 grams/L Total Acidity

3.42 pH

13.3% Alcohol

OAK PROGRAM

Aged in New French Oak Cigars (22%)
and Neutral barrels

TECHNIQUES

Destemmed and gently pressed after 4 day skin contact following the start of primary fermentation. Aged on lees 8 months.

PRODUCTION

3,600 bottles

RETAIL PRICE

\$38

UPC

856589001221

WINEMAKER'S NOTES *This Sauvignon Blanc was thoughtfully crafted with the great white wines of the Sancerre 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 features classic Sauvignon Blanc aromas of fresh green herbs, citrus, and lime zest. On the palate, you'll find flavors of tropical fruit, grapefruit, lime, and honeysuckle, complemented by a rich texture and balancing acidity. The long-lasting finish pairs beautifully with seafood and roasted chicken.

