



2021 Columbia Valley Sauvignon Blanc

Harvest Dates: September 3rd - 4th, 2021 | **Alcohol label %:** 13.5 | **pH:** 3.13 |
Acidity (TA): 7.0 | **Residual Sugar (g/L):** 0.0



Harvest

100% Sauvignon Blanc, 80% Oasis Vineyard and 20% Rawhide Vineyard. All stainless steel fermentation and aging.

Winemaking

The goal for this wine was a crisp, clean Sauvignon Blanc with both grassiness and tropical fruit. The fruit was picked early in the morning to allow for pressing of cold juice and slow down microbiological issues. The grapes were whole cluster pressed with the addition of enzymes for settling and juice extraction. An ascorbic acid, SO₂, and tannin blend was added to control oxygen. The juice was immediately inoculated with MSB yeast to boost Sauvignon Blanc aromatics. Fermentation proceeded at 57 degrees for three weeks until dry. When dry, SO₂ was added to protect against oxidation. The wine was cold stabilized and then protein stabilized with bentonite, and prepared for bottling on January 28th, 2022.

Bottling

This aromatic Sauvignon Blanc opens with lime, peach, pear, and tropical fruit along with naturally characteristic grassiness and linen. On the palate, green apple, lime, and pear combine with bright acidity into a long, lingering finish. Drink now through 2025.