



2023 Columbia Valley Sauvignon Blanc

Harvest Dates: September 6th - 7th, 2023 | **Alcohol label %:** 13.4 | **pH:** 3.3 |
Acidity (TA): 6.0 | **Residual Sugar (g/L):** 0.0

Harvest

100% Sauvignon Blanc, Oasis 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 hand picked early in the morning to allow for pressing of cold juice and slow down microbiological issues. Ascorbic acid and SO₂ were added at the press to control oxygen. The grapes were whole cluster pressed with the addition of enzymes for settling and juice extraction. A tannin blend was added to bind proteins and enhance structure. The juice was immediately inoculated with MSB and QA23 yeast to boost Sauvignon Blanc aromatics. Fermentation proceeded at 58 degrees for 2 weeks until dry. When dry, SO₂ was added to protect against oxidation. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on February 1st, 2024.

Bottling

This aromatic Sauvignon Blanc opens with lime, pear, green apple, and slight tropical fruit along with naturally characteristic grassiness. On the palate, green apple, lime, and pear combine with bright acidity into a long, lingering finish. Drink now through 2028.

