



2013 Columbia Valley Sauvignon Blanc

Alcohol label %: 12.3 | pH: 3.14 | Acidity (TA): 6.8 | Residual Sugar (g/L): 0.0



Harvest

80% Sauvignon Blanc, Sagemoor Vineyard block 309; 20% Muscat Blanc, Airfield Estates

All stainless steel fermentation and aging.

Winemaking

The goal for this wine was a crisp, clean Sauvignon Blanc with both tropical fruit flavors and a touch of grassiness, reminiscent of New Zealand Sauvignon Blanc. The fruit was picked early in the morning and cooled for a day to maintain a cool temperature for the juice at pressing. The grapes were pressed whole cluster in a bladder press under a blanket of CO₂ gas to reduce oxygen contact and with enzymes to enhance settling and aromatics. The juice was pumped to tank where fermentation would take place. The juice was settled for a day and then inoculated with QA23 yeast. Fermentation proceeded at 55 degrees for 12 days. The wine was fermented to dryness and then blended together in a stainless steel tank. The wine was cold stabilized at 33 degrees, protein stabilized with bentonite, and prepared for bottling on March 27th, 2014.

Bottling

This wine is a marriage of both Washington and New Zealand styles of Sauvignon Blanc. Tropical fruits of passionfruit and pineapple, stone fruits such as peach and apricot, and orange blossom, linalool, and grassiness are on the nose. On the palate, a pleasant mouthfeel with moderate acidity lead to lime, grapefruit, and peach that is secondarily taken over by the wines inherent grassiness. This is the perfect summer wine. Drink now through 2018.