



HORSE HEAVEN VINEYARD 2012 SAUVIGNON BLANC

TASTING NOTES

“This Sauvignon Blanc from our Horse Heaven Vineyard is a crisp, racy style of Sauvignon Blanc with citrus characteristics. We use partial stainless steel fermentation to preserve the Sauvignon Blanc’s pure, fresh, vibrant character. ”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

- 2012 was a return to the “classic” vintage conditions for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARD

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.
- Horse Heaven Vineyard produces fruit of consistent quality and intense varietal character vintage after vintage.

WINEMAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- 60% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.
- 40% barrel fermented for slight spice and texture in older French oak.
- Sur lie aged for four months for enhanced complexity and structure.



TECHNICAL DATA

<i>Alcohol</i>	13.5%
<i>Total Acidity</i>	0.69g/100 ml
<i>pH</i>	3.16
<i>Blend</i>	95% Horse Heaven Vineyard Sauvignon Blanc 5% Horse Heaven Vineyard Semillon

FOOD PAIRINGS

<i>Foods:</i>	mussels, halibut, chicken, goat cheese
<i>Herbs:</i>	cilantro, oregano, rosemary, thyme
<i>Spices:</i>	cumin, curry, ginger

