



2015 SAUVIGNON BLANC

Washington State

THE VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Yakima Valley, Wahluke Slope and other parts of the Columbia Valley.
- After two days of cold settling, the clean juice was racked off solids and fermented for 14-20 days.
- Majority of the wine was fermented in temperature controlled stainless steel tanks to promote bright, fresh aromatics. The balance was fermented and aged for approximately 4 months in neutral barrels to enhance mouthfeel.

FLAVOR PROFILE

"This vibrant Sauvignon Blanc opens with aromas of citrus and passion fruit. Bright flavors of gooseberry, grapefruit and guava lead to a crisp, juicy finish."

Keith A. Kenison
Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Seafood Salad, Spring Green Salad with Goat Cheese,
Grilled Swordfish, Oysters on the Half Shell

TECHNICAL DATA

Appellation: Washington State

Blend: 89% Sauvignon Blanc, 7% Semillon, 4% Chenin Blanc

Alcohol: 13.0%

Total Acidity: 0.65g/100ml

pH: 3.25