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, Winemaker

VINTAGE
• The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.

• Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).

• Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

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.

WINEMAKING
• Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.

• 73% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.

• 27% barrel fermented for slight spice and texture in older French oak.

• Sur lie aged for four months for enhanced complexity and structure.

TECHNICAL DATA

| Alcohol | 13% |
| TA | 0.66 g/100ml |
| pH | 3.00 |
| Blend | 100% Horse Heaven Vineyard Sauvignon Blanc |

FOOD PAIRINGS

| Foods | mussels, halibut, chicken, goat cheese |
| Herbs | cilantro, oregano, rosemary, thyme |
| Spices | cumin, curry, ginger |

Cascadia Mountains
Seattle
Horse Heaven Vineyard
Columbia River