



2016 JONTÉ® SAUVIGNON BLANC

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"LIKE A RIPPLE DANCING ACROSS THE LOIRE RIVER, THIS YEAR'S JONTÉ SAUVIGNON BLANC BEGINS GENTLE AND FRESH WITH LIGHT PEAR, WHITE FLOWER, AND WHISPERS OF CUT GRASS. ALLURING LEMON AND PASSION FRUIT SPLASH ACROSS THE PALATE, WHILE FIFTEEN PERCENT FERMENTED IN FRENCH BARRIQUES ENHANCES THE TEXTURE AND FLAVOR. ENJOY THIS WINE WITH FRESH FISH OR A SUMMER SALAD."

Leah Adint
LEAH ADINT
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.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- The juice was fermented for three weeks in stainless steel, 15% was barrel fermented in neutral French oak.
- A cool fermentation with fruit forward yeasts helped to preserve the fresh fruit characteristics and crisp, acidic qualities.

TECHNICAL DATA

TOTAL ACIDITY	0.68 G/100 ML
pH	3.07
BLEND	100% SAUVIGNON BLANC
% ALCOHOL	12.5%
RESIDUAL SUGAR	<0.05 G/100ML
CASES PRODUCED	641