

2017 RESERVE SAUVIGNON BLANC

HORSE HEAVEN HILLS

GROWING SEASON

- ▶ The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- ▶ The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- ▶ Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- ▶ Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- ▶ Fruit for this wine was sourced from Phinny Hill Vineyard located in the historic Horse Heaven Hills.
- ▶ The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes. Here, the Sauvignon Blanc grape achieves ample varietal nuance with fresh mineral accents.

VINIFICATION

- ▶ Grapes were pressed quickly and the juice was cold-settled for 48 hours.
- ▶ The fruit was fed directly to press where the juice was extracted gently but quickly.
- ▶ The juice was cold settled for two days then racked off solids to a temperature controlled stainless steel tank where the wine underwent a cool, 22 day fermentation to retain the fresh aromatics.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARD ▶ PHINNY HILL VINEYARD

BLEND ▶ 100% SAUVIGNON BLANC

TOTAL ACIDITY ▶ 1.17 G/100ML

PH ▶ 2.95

ALCOHOL ▶ 12.6%

CASES CRAFTED ▶ 150



TASTING NOTES

"This crisp and refreshing Sauvignon Blanc opens with aromas of pineapple and tropical fruit notes. Fresh lemon and bright acidity give way to a crisp, refreshing finish."

Guy Barnes

GUY BARNES ▶ COLUMBIA CREST ▶ WINEMAKER