



## 2017 JONTÉ SAUVIGNON BLANC

Columbia Valley

Limited Release



### TECHNICAL DATA

|                |                      |
|----------------|----------------------|
| TA             | 0.73 g/100 ml        |
| pH             | 3.2                  |
| Blend          | 100% Sauvignon Blanc |
| Alcohol        | 12.0%                |
| Residual Sugar | 0.05 g/100mL         |
| Cases Produced | 769                  |

### VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### 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, 10% 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.

### TASTING NOTES

"The Jonté is a natural dancer. Ten percent barrel ferment provides the rhythm while aromas of green apple and white flower flitter into lively citrus and snap peas. The palate twirls between rich tangerine and tropical guava. Harmonized flavors and lush textures give this wine an elegant, long finish."

Leah Adint  
Winemaker