



TA: 0.72 g/100 ml

PH: 2.96

ALCOHOL: 13%

RESIDUAL SUGAR: 0.10 g/100mL

BLEND:

100% Sauvignon Blanc

HORSE HEAVEN HILLS

2018 Horse Heaven Vineyard Sauvignon Blanc

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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 NOTES

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- 70% stainless steel fermented to preserve Sauvignon Blanc's fresh, vibrant fruit character.
- 30% barrel fermented for slight spice and texture in older French oak.

RECOMMENDED FOOD PAIRINGS

- mussels, halibut, chicken, goat cheese, cilantro, oregano, rosemary, thyme, cumin, curry, ginger

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