



TA: 0.69 g/100mL

PH: 3.07

ALCOHOL: 13%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND: 100% Sauvignon Blanc

CASE PRODUCTION:
854

COLUMBIA VALLEY

2018 Limited Release Jonté 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

- 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.

WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel, 10% was barrel fermented on sur lie 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 flutter 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