



WASHINGTON STATE

2018 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, while cool Washington nights helped maintain crisp natural acidity.

WINEMAKING NOTES

- Grapes were sourced from vineyards throughout Eastern Washington.
- After two days of cold settling, the clean juice was racked off solids and fermented for 14-20 days.
- Majority of the wine was fermented in temperature controlled stainless steel tanks to promote bright, fresh aromatics.

RECOMMENDED FOOD PAIRINGS

- Seafood Salad, Spring Green Salad with Goat Cheese, Grilled Swordfish, Oysters on the Half Shell.

TASTING NOTES

This vibrant Sauvignon Blanc opens with aromas of citrus and tropical fruits. Bright flavors of gooseberry, grapefruit and guava lead to a crisp, juicy finish.

TA: 0.63 gm/100mL

PH: 3.12

ALCOHOL: 13.0%

BLEND:

Sauvignon Blanc.