



TA: 0.68 g/100 mL

PH: 2.99

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND:

100% Sauvignon Blanc

HORSE HEAVEN HILLS

2019 Horse Heaven Vineyard Sauvignon Blanc

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Horse Heaven Vineyard is 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.
- 91% stainless steel fermented to preserve Sauvignon Blanc's fresh, vibrant fruit character.
- 9% barrel fermented for slight spice and texture in 1-year old oak and neutral oak.

TASTING NOTES

"Horse Heaven Vineyard's southern-facing slopes are warmed by the sun and swept with steady winds from the Columbia River. This combination adds character to our Sauvignon Blanc which is aromatic with the scent of ripe pear and honeysuckle, bright with grapefruit flavor and crisply textured." – Juan Uribe, Vineyard Manager