



TA: 0.72 g/100mL

PH: 3.09

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND:

100% Sauvignon Blanc

YAKIMA VALLEY

2019 Limited Release Jonté 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 with very few periods of excessive heat, followed by cooler fall temperatures, ideal for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- The fruit was sourced from Jacona Vineyards, County Line Road Farms, and Coventry Vale.

WINEMAKING NOTES

- The juice was fermented for three weeks in 84% stainless steel.
- 16% Aged Sur Lie for 5 months in 16% 1-year old oak.
- A cool fermentation with fruit forward yeasts helped to preserve the fresh fruit characteristics and crisp, acidic qualities.

TASTING NOTES

“Jonte tells the true story of a cooler 2019 vintage, bursting with juicy grapefruit, key lime and minerality that dances on the palate. Subtle notes of mango and guava add richness and balance the lively acidity. Five percent barrel ferment lends texture and depth. – Lacey Steffey, Winemaker