



SAUVIGNON BLANC / SÉMILLON

COLUMBIA VALLEY

2019

LIMITED RELEASE UP TO

186 TOTAL CASES

LACEY STEFFEY WINEMAKER

Washington-style meets Bordeaux-style in this complex, yet approachable white blend. Seventy percent Sauvignon Blanc creates a vibrant framework of lemongrass, passionfruit and mandarin, while thirty percent Sémillon adds the finishing touches of lemon and poached pear.

TA: 0.67 g/100 mL

PH: 3.12

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.07 g/100 mL

BLEND:

70% Sauvignon Blanc, 30% Sémillon

COLUMBIA VALLEY

2019 Limited Release Sauvignon Blanc Semillon

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

- 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.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Yeasts specifically designated for Sauvignon Blanc and Semillon were used to initiate the three-week fermentation and release varietal aromas.
- The juice was fermented in stainless steel for 3 weeks to preserve Sauvignon Blanc's fresh, vibrant fruit character.

TASTING NOTES

"Washington-style meets Bordeaux-style in this complex yet approachable white blend. Seventy percent Sauvignon Blanc creates a vibrant framework of lemongrass, passionfruit and mandarin while thirty percent Sémillon adds the finishing touches of lemon and poached pear." Lacey Steffey, Winemaker