



TA: 0.70 g/100 mL

PH: 3.30

ALCOHOL: 12.0%

BLEND:

Sauvignon Blanc.

HORSE HEAVEN HILLS

## 2019 Sauvignon Blanc

### ADDITIONAL NOTES

We strive for unparalleled quality, which is why our partnerships with growers and family farmers are so important. With 95% of our fruit sourced from these local farms, our winemakers work hand-in-hand with these families to produce the highest-quality fruit possible. It's our recipe for success.

### 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

- The Horse Heaven Hills vineyards are mostly dry with less precipitation due to the rain shadow effect from the Mountain range.
- The Sauvignon Blanc fruit from the Horse Heaven Hills shows intense tropical fruit and has backbone of minerality.
- 95% of our fruit is sourced from local family-owned farms.

### WINEMAKING NOTES

- Per 5 fl. Oz. Calories: 105 per serving Carbs (g): 3.4 Protein (g): 0 Sugar (g): Less than 1g per 5oz glass Fat (g): 0
- After cold settling, the clean juice was racked off solids and fermentation were initiated in temperature controlled stainless steel tanks.
- Each varietal was fermented and aged separately with blending occurring just weeks before bottling.

### RECOMMENDED FOOD PAIRINGS

- Goat's Milk Cheese, Grilled Halibut Steaks, Dungeness Crab, Vegetable Quiche, Potatoes Au Gratin.

### TASTING NOTES

Our Sauvignon Blanc opens with citrus and tropical fruit aromas, followed by a soft palate with flavors of melon and shows minerality and zesty acidity on the finish.