



TA: 0.68 g/100 mL

PH: 3.11

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.15 g/100 mL

BLEND: 68% Sauvignon Blanc, 32% Semillon

CASE PRODUCTION:

268

COLUMBIA VALLEY

2020 Limited Release Sauvignon Blanc Semillon

VINTAGE NOTES

- Slightly warmer than average winter temperatures proceeding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions 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

"These two varietals play together like the best of friends. Extrovert Sauvignon Blanc shows off with bright tropical flavors; while shy Semillon softly rounds the palate out with lush fig and melon. The result? A lovely partnership, built on balance and complexity." Lacey Steffey, Winemaker