



TA: 0.68 g/100mL

PH: 3.12

ALCOHOL: 13%

BLEND:

100% Sauvignon Blanc

HORSE HEAVEN HILLS

2020 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

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- Sauvignon Blanc fruit ripen very quickly with harvest happening between mid-August and early September.
- Some blocks spend up to three extra weeks on the vine to showcase riper melon flavors alongside the traditional tropical fruit flavors.
- Numerous vineyard sites in the Horse Heaven Hills have a noticeable wet stone finish that we always try to use as a blending tool.

WINEMAKING NOTES

- The blend is 100% Sauvignon Blanc with specific tanks being selected to show the amazing fruit and wet stone finish.
- To build a little mouthfeel and texture to the wine, 12% of the blend was fermented and aged for one month in oak ovals.

RECOMMENDED FOOD PAIRINGS

- Fish tacos, Greek salad, and fresh fruit tart

TASTING NOTES

This Sauvignon Blanc has bright fruit flavors of white peach, gooseberry, and green apple compliment the smooth minerality on the finish.