



SAUVIGNON BLANC / SÉMILLON

COLUMBIA VALLEY

2021

LIMITED RELEASE UP TO **448**
TOTAL CASES

JKeller

TRACEY KELLER WINEMAKER

This wine showcases how much fun we winemakers have at the blending table. The Sémillon provides an oiliness while the Sauvignon Blanc brings racy acidity that perfectly complements the palate. In the end, a yin yang is reached with a lively structure that is balanced by weight and creamy texture.

TA: 0.69 g/100 mL

PH: 3.18

ALCOHOL: 13.5

RESIDUAL SUGAR: 0.18 g/100 mL

BLEND: 85% Sauvignon Blanc, 15% Sémillon

CASE PRODUCTION:

448

COLUMBIA VALLEY

2021 Limited Release Sauvignon Blanc Semillon

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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

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