



TA: 0.70 g/100 mL

PH: 3.22

ALCOHOL: 13.0%

RESIDUAL SUGAR: <0.05 g/100mL

BLEND: 100% Sauvignon Blanc

CASE PRODUCTION:

3590

YAKIMA VALLEY

2023 Limited Release Jonté Sauvignon Blanc

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Fruit was sourced from multiple vineyards in the heart of the Yakima Valley.

WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the fresh fruit characteristics and crisp, acidic qualities.

TASTING NOTES

Jonté is no wallflower, she shines on the dance floor. Intense flavors and aromas of Passionfruit, lemongrass and grapefruit intertwine with ease... this vibrant beauty exemplifies the pure fruit expression found in Yakima Valley Sauvignon Blanc. – Lacey Steffey, Winemaker