



TA: 0.72 g/100mL

PH: 3.00

ALCOHOL: 12.5%

BLEND:

100% Sauvignon Blanc

COLUMBIA VALLEY

2023 Limited Release Sauvignon Blanc

VINTAGE NOTES

- The 2023 vintage started with a cool spring, followed by ideal conditions during the summer with warm days and cool nights perfect for grape maturity and flavor development.
- Lower yields, uniform canopies and even ripening contributed to exceptional quality.
- Harvest began earlier than usual with grapes showing excellent ripe flavor profiles, natural acidity, and nice tannins.
- Winemakers indicate the 2023 vintage in Washington is set to become one of the best in a long time.

VINEYARD NOTES

- The Columbia Valley's unique and ideal conditions create grapes with both rich flavors and crisp acidity.
- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season, creating intense fruit flavors.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall each year.

WINEMAKING NOTES

- Grapes were sourced from vineyards throughout the Columbia Valley in Washington State.
- After two days of cold settling, the clean juice was racked off solids and fermented for 14-20 days.
- The wine was fermented in temperature controlled stainless steel tanks to promote bright, fresh aromatics.

RECOMMENDED FOOD PAIRINGS

- Grilled fish, fruit & cheese platter, summer salads and seafood pasta.

TASTING NOTES

This limited release Sauvignon Blanc opens with aromas of citrus and tropical fruits. Bright flavors of grapefruit, mandarin oranges and passion fruit lead to a crisp, juicy finish.