



TA: 0.70 g/100 mL

PH: 3.17

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.05 g/100 mL

BLEND: 100% Sauvignon Blanc

CASE PRODUCTION:
1904

YAKIMA VALLEY

2021 Limited Release Jonté Sauvignon Blanc

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

- 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 Airport Ranch Vineyard and Jacona Vineyards, both located 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

The sun, with all those planets revolving around it and dependent on it, can still ripen a bunch of grapes as if it had nothing else in the universe to do." – Galileo Galilei. Jonté shines like the sun: vibrant beams of grapefruit, passionfruit, and lemongrass dance on the palate; bright and carefree. Lacey Steffey, Winemaker