



2014 SAUVIGNON BLANC

YAKIMA VALLEY



WINEMAKER'S NOTES

This wine is bursting with aromas of grapefruit, lychee, passion fruit and boxwood. The voluminous aromatics carry through in the mouth with flavors of gooseberry and citrus. Capturing the fruit at its peak ripeness has resulted in a wine with both bold fruit and racy, mouth watering acidity. Clean, crisp, light bodied and refreshing.

VINEYARD SOURCING

100% of the fruit for this wine came from the Spring Creek vineyard located in the Yakima Valley. Fruit from this vineyard typically has bright, racy acidity with lemon zest and mineral notes.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur two to three weeks earlier than normal. As such, we began harvest a week ahead of schedule. Warm days and cool nights in late August and September allowed the grapes to ripen slowly for flavor development while retaining the natural acidity.

WINEMAKING

The Sauvignon Blanc grapes were machine harvested in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. Fermentation was initiated with Zymaflore X5, a yeast known to enhance expression of grapefruit, passion fruit and lychee. The juice fermented at cool temperatures for 18 days. This wine is 100% fermented in stainless steel with no malolactic fermentation, resulting in a clean, crisp, fresh Sauvignon Blanc.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Sauvignon Blanc
Alcohol	12.5%
T.A.	0.61 g/100 ml
pH	3.23

SENSORY INDICATOR



- Grapefruit
- Lychee
- Passion Fruit
- Citrus

