

Sauvignon Blanc

LABEL: EAGLE & PLOW

AVA: HORSE HEAVEN HILLS

VIN: 2019



WINEMAKER'S NOTES

Aromas of grapefruit and bright lime zest are abundant on the nose, finishing with passion and grapefruit. The racy acidity from the Sauvignon Blanc carries though the mid-palate, finishing with a crisp and fresh finish.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate Vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

With the abundance of snow last winter overlapping into spring, the 2019 growing season started slowly. The consistent warm temperatures in early spring and throughout the summer allowed for the vines to recover from the long winter. Even though the 2019 harvest ended abruptly in mid October due to freezing temperatures, the warm temperatures in the summer and cooler temperatures in October allowed for even ripening and development of flavor in our grapes.

WINEMAKING

The Sauvignon Blanc was machine harvested separately 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 specific yeasts known to enhance expression the Sauvignon Blanc and allowed to ferment a cool temperature to lock in freshness and bright aromas. This wine is 100% fermented in stainless steel with no ML fermentation, resulting in a clean, crisp, refreshing wine.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Sauvignon Blanc

Alcohol: 13.5%

T.A: 0.60 g/100mL

pH: 3.4

UPC: 898012002941