

# Sauvignon Blanc

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2020



## WINEMAKER'S NOTES

Bright lime zest and pear are abundant on the nose and carry throughout the palate, with notes boxwood and minerality. The well balanced acidity carries through the mid-palate, finishing with a crisp and fresh finish.

## VINEYARD SOURCING

The grapes for this wine come from our estate Culloden and Spice Cabinet Vineyards in the acclaimed Horse Heaven Hills.

## GROWING SEASON

The 2020 vintage started out cooler than normal, but temperatures quickly warmed up in August; with consistent temperature changes. Along with the lower crop yields, the grapes were able to develop concentrated and vibrant flavors which allowed for even ripening. This lent to great acidity and fresh fruit aromas. The consistent temperate conditions allowed for an elegant style of grape maturation.

## WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to 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 a yeast known to enhance expression in Sauvignon Blanc and allowed to cold ferment to lock in freshness and bright aromas. This wine was fermented in stainless steel with no malolactic fermentation, resulting in a clean, crisp, refreshing wine.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 12.5%

T.A: 0.5 g/100 ml

pH: 3.16