

Sauvignon Blanc

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2021



WINEMAKER'S NOTES

Aromas of grapefruit and boxwood are abundant on the nose. The aromatics are mirrored on the palate along with passionfruit and lime zest. The mouth watering acidity carries through the mid-palate, giving the wine a crisp and clean finish.

VINEYARD SOURCING

The fruit for this wine came from our estate Culloden and Spice Cabinet vineyards in the acclaimed Horse Heaven Hills.

GROWING SEASON

The 2021 vintage was warmer than average. We experienced extremely high temperatures in June and July. The crop was lighter than expected with smaller clusters and lower numbers of berries. Mid to late October brought rain which can lead to diluted sugars. Fortunately for us, we were able to bring in all the fruit before the rain. Our 2021 vintage is highly concentrated with light yields.

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: 12.5%

T.A: 0.46 g/100 ml

pH: 3.30