

Sauvignon Blanc

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2022



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 2022 vintage started out cool and wet and transitioned into a hot, but brief summer with a warmer than normal late September and October. A mid-April blizzard in combination with a late start to high summer temperatures caused bud break to be behind by two to three weeks. The lack of end of harvest frost allowed for longer hang time and a condensed harvest into early November. The 2022 vintage brought ample fruit in comparison to the lighter yields experienced in 2021.

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 at 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: 13.8%

T.A: 0.46 g/100 ml

pH: 3.30

rs: Dy