

White Blend

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

Aromas of grapefruit and bright lime zest are abundant on the nose, finishing with honeysuckle and passion fruit. The racy acidity from the Sauvignon Blanc carries through the mid-palate, rounding out with the savory creamy notes from the Viognier.

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 and carry all the way through harvest. 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 compared to the lighter yields of 2021.

WINEMAKING

The Sauvignon Blanc and Viognier grapes were 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 of each of the two varieties.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 64% Viognier, 24% Sauvignon Blanc

Alcohol: 13.0%

T.A: 0.44 g/100 ml

pH: 3.40

SRP: \$21.00