

Sauvignon Blanc

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2023



WINEMAKER'S NOTES

Our Sauvignon Blanc is crisp and refreshing with notes of grapefruit, peach, and lemon zest and expressions of boxwood with an herbaceous undertone.

VINEYARD SOURCING

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

GROWING SEASON

The 2023 harvest was more normal compared to the past few years. We had a late start to spring and bud break, and had no extreme summer heat events. This led to an early harvest for white grapes which started the day after Labor Day.

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. It was then introduced with an enzyme to release thiol aromatics. Fermentation was initiated with X5 yeast, which is known to enhance expression in Sauvignon Blanc. It was allowed to ferment at a cool temperature 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% Sauvignon Blanc

Alcohol: 13.25%

T.A: 0.56 g/100 ml

pH: 3.29

RS: 0.4%

Bottle Date: March 12, 2024