



2016 SAUVIGNON BLANC COLUMBIA VALLEY

Varietal Composition:	100% Sauvignon Blanc
Appellation:	Columbia Valley
Bottled:	April 12, 2017
Technical Data:	Alc. 13.1% by vol.; RS: 0.01%; TA: 6.51 g/L; pH: 3.13
Cases Produced:	2,080
Production & Aging:	Stainless steel fermentation

THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

THE VINEYARD

Sourced from two award-winning vineyards in Washington state's Columbia Valley AVA - 81% Tudor Hills Vineyard and 19% Gunkel Vineyard (Estate).

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes. This wine was fermented separately by block with different yeast strains to bring out the fruit structure and enhance the balanced mouthfeel for a lengthy finish showcasing the acidity.

TASTING NOTES

Peach and melon aromas with a trace of flint linger on the nose. On the palate, the wine shows flavors of honey, Asian pear and crushed coconut with a lively finish.

AWARDS

Silver; 2017 Washington State Wine Competition



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

Top 10 Winery of the World
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year
INDY International, 2013