

SECOND POUR

Artfully crafting wines that inspire a Second Pour!



2022 Sparkling Sauvignon Blanc Outlook Vineyard | Columbia Valley

VINE AGE: 40+ years

FERMENTATION/AGING: BBL fermented, aged 3 mo neutral French oak, finished in stainless steel.

2022 VINTAGE: The 2022 grape harvest in Washington State was marked by unique conditions contributing to an exceptional vintage. A cool, wet spring delayed bud break and flowering, setting the stage for a later-than-usual harvest. However, a warm and dry summer followed, allowing the fruit to catch up with steady ripening and develop excellent flavor concentration. The extended growing season allowed winemakers to achieve optimal physiological maturity and balance in the grapes. Yields were slightly below average, but the quality was outstanding, with many producers noting vibrant acidity, fine tannins, and expressive aromatics across red and white varieties. Overall, 2022 is expected to be a standout vintage highlighting Washington's diverse terroir and ability to adapt to shifting weather patterns.

TASTING NOTES: *The 2022 Sparkling Sauvignon Blanc shines with vibrant tropical fruit and citrus flavors, balanced by refreshing acidity and an appealing sparkling character. Layered nuances of richness from barrel fermentation add sophistication and depth to a satisfying finish.*

RETAIL PRICE: \$28

WINE DATA

Composition: 100% Sauvignon Blanc

Total Acidity: 6.9 g/L

pH: 3.1

Malolactic: No

Alcohol: 14.00%

Bottling Date: 2/16/2023

Release Date: Fall 2024

Case Production – 750ml: 125

HARVEST DATA

Harvest Dates: 10/11/22

Farming: Handpicked fruit

Average Brix: 25.4

Winemaking: Whole cluster pressed

pH: 4.19

Total Acidity: 6.5 g/L

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