

# SECOND POUR

*Artfully crafting wines that inspire a Second Pour!*



## 2023 Sauvignon Blanc

*65% RKP Vineyard, 35% Quintessence Vineyard  
Columbia Valley*

**VINE AGE:** n/a

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

**2023 VINTAGE:** The 2023 vintage in Washington State began with a cold winter and delayed spring, followed by a warm summer that allowed for steady, even ripening. Brief heat spikes were moderated by cool evenings, preserving acidity and freshness. A dry, later harvest enabled precise picking, resulting in wines with depth, balance, and expressive structure.

**TASTING NOTES:** *Aromas of tropical fruit and bright citrus lead the nose. Barrel fermentation lends subtle texture and roundness to the palate while vibrant acidity provides lift and energy. The finish is clean, fresh, and focused.*

**RETAIL PRICE:** \$25

### WINE DATA

**Composition:** 100% Sauvignon Blanc

**Total Acidity:** 5.2 g/L

**pH:** 3.55

**Malolactic:** No

**Alcohol:** 14.00%

**Bottling Date:** 4/22/2024

**Release Date:** Fall 2025

**Case Production – 750ml:** 197

### HARVEST DATA

**Harvest Dates:** 9/26/2023

**Farming:** Handpicked fruit

**Average Brix:** 24.7

**Winemaking:** Whole cluster pressed

**pH:** 3.65

**Total Acidity:** 5.3 g/L

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