

# 2020 Sauvignon Blanc

#### WALLA WALLA VALLEY

## **Tasting Notes**

Abundant notes of guava, pineapple, and white peach with traces of orange blossom jump from the glass. Within the first sip, rich notes of pineapple and preserved lemon bring an instant taste of summer. Bright acidity and a long, spiced finish make this vintage hard to resist.

#### The Year

The growing season began with a mild and dry winter. An abundance of high winds and precipitation in the spring prompted a record year for local crops and early bloom in the beginning of June. We only saw a few days over 100 degrees throughout the entire summer, giving the grapes plenty of comfortable hang time all the way through early fall. We were fortunate that the smoke from the California and Oregon wildfires was only detected in one or two varietals and was not significant enough to influence our winemaking styles in any way. Overall, the season was idyllic and produced well balanced, complex wines with beautiful acidity and richness.

### Viticulture

Entirely estate; Certified Sustainable and Salmon Safe. Founding member of VINEA.

## Wine Specifics

Varietals: 87% Sauvignon Blanc, 13% Sémillon Vineyards: 41 % Summit View, 32% Les Collines,

27% Seven Hills

**Appellation:** 100% Walla Walla Valley

Oak Program: 64% Neutral French Oak, 30% Concrete Egg,

6% New French Oak

Harvest Dates: September 3 – September 21st, 2019

**Alcohol: 13.9%** 

Produced: 479 cases

**Bottling Date:** January 26, 2021 **Release Date:** Spring 2021

