

2022 Sauvignon Blanc

WALLA WALLA VALLEY

Tasting Notes

Scents of white peach, accented by lemongrass, brioche, white florals, and beeswax draw you into your first taste. Fresh acidity awakens your taste buds to the richness of lemon curd with hints of tropical fruit and minerality. Sip after sip, this Sauvignon Blanc is complex, rich and creamy in texture, with fresh mouthwatering acid and a pleasurable lingering finish.

The Year

The 2022 growing season began with below average temperatures and above normal precipitation across the Walla Walla Valley. The cold start resulted in fewer growing days for the spring and early summer overall, but the extra rainfall and mountain snowpack prepared the area for multiple triple-digit days beginning in July. The heat contributed to optimal fruit set and a slightly larger crop. With an idyllic September and October, the grapes were able to develop a perfect balance between flavor and sugar, acid and tannin, and overall great fruit expression.

Viticulture

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

Wine Specifics

Varietals: 90% Sauvignon Blanc, 10% Sémillon **Vineyards:** 41% Summit View, 35% Les Collines,

24% Seven Hills

Appellation: 100% Walla Walla Valley

Oak Program: 71% Neutral French Oak, 22% Concrete Egg,

7% New French Oak

Harvest Dates: September 26th – October 4th, 2022

Alcohol: 13.9%

Produced: 700 cases

Bottling Date: February 8th, 2023

Release Date: Spring 2023

