



## 2012 Vintage Sauvignon Blanc

Columbia Valley-Washington State

### Tasting Notes

Bright citrus fruits lead to flavors of lemon custard and wet stone with a hint of stone fruits. Drink now through 2015.

### Vintage

A "normal" year for Washington, saw warmer temperatures throughout the growing season allowing for full maturity and flavor. Cool night time temperatures allowed for balanced acidity as well.

### Vineyard

Caliche Lake Vineyard 100%

### Winemaking

Steady cool fermentation entirely in stainless steel for a period of 47 days. Wine was left sur lie for a period of 3 months for a slightly creamy mouthfeel.

100% Sauvignon Blanc

### Technical Data

TA	7.01 g/L
pH	3.35
Alcohol	13.20%
RS	0.35 g/L
MA	1.35 g/L
Yeast Strain	SIHA 7
Cases Produced	1500