

2013 Vintage Sauvignon Blanc

Ancient Lakes of Columbia Valley-Washington State

Tasting Notes

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

Vintage

Bud break occurred much earlier than normal, with above average temperatures leading through mid September. At this point we experienced a period of cooler temperatures extending harvest in to early November with well balanced ripene

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	5.36 g/L
рН	3.30
Alcohol	13.2%
RS	0.15 g/L
MA	1.35 g/L
Yeast Strain	SIHA 7
Cases Produced	2200