



# 2013 SAUVIGNON BLANC

## WALLA WALLA VALLEY

Our first-ever offering of Sauvignon Blanc immediately entices you with aromas of lemon grass, orange peel, honeydew melon and notes of the tropics. The tropical elements satiate the palate, eluding to ripe, fleshy guava and papaya mingling with juicy melon. Rich and luxurious, the developed mouthfeel introduces itself with a chalky minerality and leaves you with lingering, mouthwatering acidity.

— *Jean-François Pellet, Winemaker*

### THE 2013 VINTAGE

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop - our thermometers rose over 100° quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, with the cooler temperatures allowing us to finish right on schedule at the end of October.



### VITICULTURE

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

### WINE SPECIFICS

Varietal(s):	100% Sauvignon Blanc
Vineyard(s):	54% Seven Hills, 46% Les Collines
Appellation:	100% Walla Walla Valley
Oak Program:	30% Concrete Egg, 20% Stainless Steel, 50% Used French
Harvest Dates:	September 6 - 13, 2013
Alcohol:	13.9% by volume
Total Production:	149 cases (9L)
Bottling Date:	February 17, 2014
Release Date:	June 2014