



2014 SAUVIGNON BLANC

WALLA WALLA VALLEY

Our 2014 Sauvignon Blanc immediately entices you with aromas of mango, passion fruit, gooseberries, lemon grass, and mineral notes. 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 accent and leaves you with lingering, mouthwatering acidity.

— Jean-François Pellet, Winemaker

THE 2014 VINTAGE

The summer of 2014 marked the warmest summer on record in the Walla Walla Valley. Spring was cool and dry, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop. It was actually so warm during the month of July that the vineyard shut down and pushed our picking date by 2 weeks, putting us back in line with our average harvest date in mid-September. Despite the amount of heat units we received, meticulous work in the vineyard and precise picking dates enabled us to remain consistent with our elegant and balanced style.



VITICULTURE

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

WINE SPECIFICS

Varietal(s):	100% Sauvignon Blanc
Vineyard(s):	63% Les Collines, 37% Seven Hills
Appellation:	100% Walla Walla Valley
Oak Program:	44% Neutral French, 33% Stainless Steel, 23% Concrete Egg
Harvest Dates:	September 10 - 16, 2014
Alcohol:	13.9% by volume
Total Production:	305 cases (9L)
Bottling Date:	February 2, 2015
Release Date:	June 2015