

2019 SAUVIGNON BLANC

WALLA WALLA VALLEY

Beginning with scents of honeydew melon, white peach, and guava, the prominent fruit notes intermingle with wet stone and green tea. The palate exhibits a complex mouthfeel with hints of quince and citrus fruit. Bright acidity gives this vintage a powerful finish.

— *Jean-François Pellet, Winemaker*

THE 2019 VINTAGE

The growing season began with cold temperatures and snowfall in February and March. Bud break was right on time and bloom occurred a bit earlier than normal, on June 1st, thanks to some really nice weather in May.

Summertime temperatures were normal with plenty of heat units. In the second week of August, the weather became milder than normal and allowed us to have a fantastic fall with beautiful hanging time. Harvest started in mid-September and continued into early October. We got some frost the mid-October, but all of our grapes were picked by then. Characteristics of this vintage show wonderful acidity and impeccable balance.



VITICULTURE

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

WINE SPECIFICS

Varietal(s):	100% Sauvignon Blanc
Vineyard(s):	40% Les Collines, 40% Summit View and 20% Seven Hills
Appellation:	100% Walla Walla Valley
Oak Program:	70% Neutral French Oak, 30% Concrete Egg
Harvest Dates:	September 11th-September 19th, 2019
Alcohol:	13.9%
Total Production:	485 cases (12 x 750ml)
Bottling Date:	January 28th, 2020
Release Date:	Spring 2020