



2018 Sauvignon Blanc

TASTING NOTES

Our Sauvignon Blanc is full of life with tropical flavors and aromatics but retains complexity with softer herbaceous flavors. Bright and vibrant, this wine has tropical notes of guava and grapefruit, balanced by lighter flavors of lemongrass and green bell pepper and framed by a lively acidity and refreshing finish.

HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

WINE ANALYSIS

Appellation	: Willamette Valley & Umpqua Valley
Varietal Composition	: Sauvignon Blanc
Harvest Date	: September 21 & October 11, 2018
Vineyard Source	: 35% Kramer & 65% Parker
Case Production	: 521 Cases
Cooperage/Cellar Treatment	: Slow and cool fermentation in all stainless steel tanks

pH : 3.14 | TA : 7.13 g/L | Alcohol : 14.1% | RS : 0.47% or 4.7 g/L