



2017 Sauvignon Blanc

H O R S E H E A V E N H I L L S



WINEMAKER'S NOTES

Aromas of grapefruit zest, guava and passion fruit are abundant on the nose. The grapefruit carries through in the palate along with gooseberry and citrus notes. Capturing the fruit at its peak ripeness has resulted in a wine with both ripe fruit and racy, mouth watering acidity. This wine is clean, crisp, light bodied and refreshing.

VINEYARD SOURCING

The fruit for this wine came from our Estate Culloden and Spice Cabinet Vineyards in the acclaimed Horse Heaven Hills.

GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

WINEMAKING

The Sauvignon Blanc grapes were harvested in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. Fermentation was initiated with Zymaflore X5, a yeast known to enhance expression of grapefruit, passion fruit and lychee. This wine is 100% fermented in stainless steel with no ML fermentation, resulting in a clean, crisp, fresh Sauvignon Blanc.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Sauvignon Blanc
Alcohol	13.1%
T.A.	0.77 g/100 ml
pH	3.32

