

2020 Sauvignon Blanc



pH: 3.14

Titrateable Acidity: 7.2 g/L

Alcohol: 12.5%

Harvest Parameters: September 3, 2020 at 24.0 Brix, 3.19 pH, and 8.1 g/L of titrateable acidity.

Blend: 100% Sauvignon Blanc, 80% Oasis Vineyard and 20% Rawhide Vineyard. All stainless steel fermentation and aging.

Cases produced: 85

Release Date: March 4th, 2021

Winemaker's Notes: This aromatic Sauvignon Blanc opens with peach, pear, candied lime, and tropical fruit along with naturally characteristic grassiness and linen. On the palate, golden apple, lime, and peach combine with bright acidity into a long, lingering finish. Drink now through 2025.

Winemaking: The goal for this wine was a crisp, clean Sauvignon Blanc with both grassiness and tropical fruit. The fruit was picked early in the morning to allow for pressing of cold juice and slow down microbiological issues. The grapes were whole cluster pressed with the addition of enzymes for settling and juice extraction. An ascorbic acid, SO₂, and tannin blend was added to control oxygen. The juice was immediately inoculated with QA23 yeast. Fermentation proceeded at 56 degrees for three weeks until dry. When dry, SO₂ was added to protect against oxidation. The wine was cold stabilized and then protein stabilized with bentonite, and prepared for bottling on January 29th, 2021.

Awards: 89 pts - Owen Bargreen

Silver - 2021 Bellingham Wine Competition