

# 2021 Sauvignon Blanc



**pH:** 3.13

**Titrateable Acidity:** 7.0 g/L

**Alcohol:** 13.5%

**Harvest Parameters:** September 3, 2021 at 24.6 Brix, 3.42 pH, and 5.2 g/L of titrateable acidity.

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

**Cases produced:** 97

**Release Date:** May 20<sup>th</sup>, 2022

**Winemaker's Notes:** This aromatic Sauvignon Blanc opens with lime, peach, pear, and tropical fruit along with naturally characteristic grassiness and linen. On the palate, green apple, lime, and pear 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, SO<sub>2</sub>, and tannin blend was added to control oxygen. The juice was immediately inoculated with MSB yeast to boost Sauvignon Blanc aromatics. Fermentation proceeded at 57 degrees for three weeks until dry. When dry, SO<sub>2</sub> was added to protect against oxidation. The wine was cold stabilized and then protein stabilized with bentonite, and prepared for bottling on January 28th, 2022.

**Awards:** Silver - 2022 Seattle Wine Awards (90 pts)

Silver - 2022 Cascadia International Wine Competition

Silver - 2022 Bellingham Wine Competition