

2022 Oasis Vineyard Sauvignon Blanc

pH: 3.46

Titrateable Acidity: 5.7 g/L

Alcohol: 12.4%

Harvest Parameters: September 28th, 2022 at 21.5 Brix, 3.38 pH, and 5.2 g/L of titrateable acidity.

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

Cases produced: 124

Release Date: March 9th, 2023



Winemaker's Notes: This aromatic Sauvignon Blanc opens with lime, pear, green apple, and slight tropical fruit along with naturally characteristic grassiness. On the palate, green apple, lime, and pear combine with bright acidity into a long, lingering finish. Drink now through 2027.

Winemaking: The goal for this wine was a crisp, clean Sauvignon Blanc with both grassiness and tropical fruit. The fruit was machine picked early in the morning to allow for pressing of cold juice and slow down microbiological issues. Ascorbic acid and SO₂ were added at the vineyard to control oxygen. The grapes were whole cluster pressed with the addition of enzymes for settling and juice extraction. A tannin blend was added to bind proteins and enhance structure. The juice was immediately inoculated with MSB yeast to boost Sauvignon Blanc aromatics. Fermentation proceeded at 56 degrees for 2.5 weeks until dry. When dry, SO₂ was added to protect against oxidation. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on January 26th, 2023.

Awards: Double Gold - 2023 Pacific NW Wine Competition
Double Gold - 2024 San Francisco Chronicle Wine Competition
Silver - 2023 Cascadia Wine Competition
Silver - 2024 Savor NW Wine Awards