

2023 Oasis Vineyard Sauvignon Blanc

pH: 3.30

Titrateable Acidity: 6.0 g/L

Alcohol: 13.4%

Harvest Parameters: September 6th, 2023 at 22.8 Brix, 3.39 pH, and 5.2 g/L of titrateable acidity.

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

Cases produced: 192

Release Date: July 10th, 2024



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 2028.

Winemaking: The goal for this wine was a crisp, clean Sauvignon Blanc with both grassiness and tropical fruit. The fruit was hand 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 press 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 and QA23 yeast to boost Sauvignon Blanc aromatics. Fermentation proceeded at 58 degrees for 2 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 February 1st, 2024.

Awards: 91 pts - Owen Bargreen

90 pts - International Wine Report (October 2024)

Silver - 2024 Pacific NW Wine Competition