

2016 SAUVIGNON BLANC

==== HORSE HEAVEN HILLS ====



WINEMAKER'S NOTES

White peach and grapefruit mingle with notes of citrus zest. The fruit is lush and juicy in the mouth with bright, fresh acidity. A touch of fruit sweetness creates a wine that is sleek and balanced.

VINEYARD SOURCING

The fruit for this wine came from our estate Princeton vineyard in the acclaimed Horse Heaven Hills.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

WINEMAKING

The Sauvignon Blanc grapes were machine 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	12.5%
TA	0.57 g/100 mL
pH	3.17
RS	3.1 g/100mL

SENSORY INDICATOR



- White Peach
- Grapefruit Mingle
- Citrus Zest
- Lime

