



2014 SAUVIGNON BLANC

Washington State

THE VINTAGE

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Yakima Valley and other parts of the Columbia Valley.
- After two days of cold settling, the clean juice was racked off solids and fermented for 14-20 days.
- 100% of the wine was fermented in temperature controlled stainless steel tanks to promote bright, fresh aromatics.

FLAVOR PROFILE

“This vibrant Sauvignon Blanc opens with aromas of citrus and passion fruit. Bright flavors of gooseberry, grapefruit and guava lead to a crisp, juicy finish.”

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Seafood Salad, Spring Green Salad with Goat Cheese,
Grilled Swordfish, Oysters on the Half Shell

TECHNICAL DATA

Appellation: Washington State

Blend: 92% Sauvignon Blanc, 8% Semillon

Alcohol: 13.0%

Total Acidity: 0.59g/100ml

pH: 3.06