

TWO | VINES

2009 SAUVIGNON BLANC

GROWING SEASON

- The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced white wines with lots of natural acidity and fruit-forward flavors.

VINEYARDS

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- Grapes were fed directly to press.
- The juice was cold-settled and then racked off solids into temperature-controlled stainless steel tanks.
- Inoculation with several yeast strains, to encourage complexity and enhance varietal character, began the 14-20 day, cool fermentation.
- Just weeks before bottling, the master blend was created, then fined and lightly filtered to preserve freshness.

TASTING NOTES

"This fresh, lively Sauvignon Blanc opens with aromas of lemon zest, honeydew melon, dried herbs and a hint of freshly cut grass which are typical notes of the variety. Juicy flavors of melon, gooseberry and kiwi end with a lengthy, bright citrus-like finish."

Ray Einberger

Ray Einberger, Winemaker

FOOD PAIRINGS

Sauvignon Blanc is versatile and pairs well with a variety of foods, such as smoked fish, sushi and sashimi, Mexican dishes, Caesar salad, and pasta or pizzas with a cream-based sauce.

VINEYARDS

Washington State

HARVEST DATE

August 27, 2009

FERMENTATION

14-20 days with Alchemy II, Prise de Mousse and VL3 yeasts

ALCOHOL

13.5%

TOTAL ACIDITY

0.64 g/100ml

PH

3.19

