



## 2020 Sauvignon Blanc Columbia Valley

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### VINEYARDS

#### Bacchus Vineyard

Our Sauvignon Blanc sourced from Bacchus was planted in 1972. It affords us a unique opportunity to work with old vine fruit. Because of lower elevation and site, these are usually the first grapes to be processed during harvest. It contributes fruit forward character to the blend.

#### Schmidt Vineyard

Originally developed in 2013, Schmidt Vineyard is a cooler site in comparison with our other Sauvignon Blanc source. Because of this, the fruit at Schmidt arrives at the winery later and contributes acidity and citrus aromatics to the wines.

### VINTAGE

**Growing Season** The 2020 vintage was relatively warm and characterized by lower fruit yields overall. Bud-break occurred mid-April and moderate summer created an even growing season. Fires during a hot September caused smoke which delayed some later ripening varieties. The vintage came to a close near the end of October due to freeze events.

**Harvest Date - Brix**  
**Bacchus** September 1<sup>st</sup> - 23.6°  
**Schmidt** September 8<sup>th</sup> - 23.0°

### WINEMAKING

**Varietal Composition** 100% Sauvignon Blanc  
54% - Schmidt  
46% - Bacchus

**Fermentation** Primarily fermented in French oak, a small portion of the wine fermented in an Acacia barrel and stainless-steel drum. 13% was fermented in new French oak, contributing to the delicate aromatics and structure. A number of different yeasts were used in order to carefully craft the wine.

**Aging** Four months in barrel, with weekly lees stirring in order to prevent reduction and enhance aromatics

**Cases** 170

**Alcohol** 13.0%

**pH** 3.04

**TA** 0.64 g/mL

**RS** < 1g/L

**Release Date - Price** May 2021 - 20\$