



## 2019 OREGON SAUVIGNON BLANC

There are very few Sauvignon Blanc vines planted in Oregon, and little has been said about an Oregon-style Sauvignon Blanc. Ours tends toward the fresh citrus, wet stone and white peach flavor profile. We are looking forward to pioneering this new chapter in Oregon's story.

### TASTING NOTES

Showing a glistening pale straw color, this 2019 Sauvignon Blanc has aromas of white peach, ripe guava, key lime and damp slate. The palate is rich and fruit-driven with flavors of fresh peach, melon, lime zest and lychee. There is a subtle mineral note from aging in concrete. The acidity becomes apparent on the mid-palate and continues to elevate in a refreshing finish.

### WINEMAKING PROCESS

The 2019 vintage was fermented in both concrete and stainless-steel tanks. Each vineyard lot was fermented separately, half of which were fermented in cooler temperatures to maximize fruit character and the other half were fermented slightly warmer to drive minerality. This wine was sur lie aged for 6 months prior to bottling, with weekly bâtonnage to build richness.

### VINTAGE NOTES

A six-year string of unusually hot and dry harvests ended in 2019 when almost four times the normal amount of rain fell in late September. While challenging, these conditions were actually more typical of a classic Oregon harvest – reminiscent of vintages such as 2007, 2003, 1997, 1995 that produced some of the most enduring and delicious wines in a true Oregon style. Temperatures ran slightly lower than 2018 but still above the 20-year average. Harvest from the estate began Sept. 21 and wrapped up Oct. 9, a shorter picking schedule than usual due in part to working around weather events. Vintages like these produce wines where alcohol levels are lower, revealing more complex aromatics & flavors.

**Varietal:** 100% Sauvignon Blanc

**AVA:** Oregon

**Alcohol:** 13.5%

