



RP

2018 SAUVIGNON BLANC

COLUMBIA VALLEY

AVAs: Columbia Valley

VINEYARDS: 99% Frenchman Hills, 1% Charbonneau

WINEMAKING NOTES: Harvested at night by machine, delivered to the winery in the early morning hours and immediately pressed off. Cold settled for 48 hours, then racked and warmed to inoculation temperature. Inoculated with yeast and fermented at 55°F. Blended with a small amount of Semillon post fermentation.

TASTING NOTES

AROMA: Lovely citrus and floral notes, lime zest, slight hint of tropical papaya.

FLAVOR: Crisp, dry mouthfeel. More stone fruit by mouth, along with peach and nectarine flavors. Pair with scallops or sushi.

VARIETAL(S): 99% Sauvignon Blanc, 1% Semillon

DATE OF HARVEST: September 2018

BOTTLED: May 1, 2019

ALCOHOL: 13.5% **TA(gal/L):** 6.2 **pH:** 3.15 **RS:** Bone dry

AGING: Aged three months in stainless steel tanks.