

RYAN PATRICK

2018 Sauvignon Blanc



AVA: Columbia Valley

VINEYARD: Frenchman Hills 99%; Charbonneau 1%

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 & floral notes, lime zest, slight hint of tropical papaya.

FLAVOR: Crisp dry mouthfeel, more stone fruit by mouth, peach & nectarine. Pair with scallops & sushi.

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

DATE OF HARVEST: September 2018

BOTTLED: May 1, 2019

ALCOHOL: 13.5%

TA: 6.2 g/L

pH: 3.15

RS: Bone dry

AGING: 100% stainless steel