



## 2017 GORGEIOUS SAVVY SAUVIGNON BLANC

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Our 'Gorgeous Savvy' Sauvignon Blanc comes from Garnier Vineyard just east of Mosier, Oregon on the banks of the mighty Columbia River in the Columbia Gorge AVA. The soil here is shallow sandy loam with numerous basalt protrusions throughout the vineyard. Sunny, wind-blown and visually dramatic this site produces wines that are as vivid and striking as their environs.

The fruit for our 2017 was hand harvested on September 12th, whole bunch pressed and portions fermented and aged in a concrete egg, stainless steel, cigar-shaped oak barrel and neutral oak barrels. After primary fermentation, the wine was aged for 6 months on light lees and bottled on April 19, 2018.

Vineyard: Garnier

AVA: Columbia Gorge

Soil: Shallow sandy loam  
with basalt

Harvest: September 12th, 2017

Fermentation: Concrete egg, stainless steel  
cigar-shaped barrel, neutral barrels

Finish Chemistry: 13.0% alc, 7.4g/L TA,  
and 3.35 pH

### TASTING NOTES:

The 2017 Gorgeous Savvy pops from the glass with perfumed aromas of flowers and fruit – gooseberry, freesia, green melon, sweet pea and lemon verbena. Notes of confectionary green and white gum drop mingle with the freshness of willow twigs and lime around a vein of mineral saline like pink Himalayan salt. The palate has a richness and tactility wrought by fermentation in concrete egg and wood, but no oak notes, just succulence and expanse which is kept precise and in focus with a core of vibrant and racy acidity. Finish is salivaty, sleek and saline.