

2018 GORGEOUS SAVVY SAUVIGNON BLANC



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 2018 was hand harvested on September 10th, 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 May 7th, 2019.

Vineyard: Garnier

AVA: Columbia Gorge

Soil: Shallow sandy loam
with basalt

Harvest: September 10th, 2018

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

Finish Chemistry: 13.9% alc, 7.1g/L TA,
and 3.23 pH

TASTING NOTES:

The 2018 Gorgeous Savvy really pops with aromas of confectionary fruit, perfumed flowers and vibrant citrus. Kaffir lime leaf, lemon verbena, sweet pea, and freesia, green and white gumdrops, pear and quince paste all expand through the olfactorys with notes of nutty cashew and fresh sea breeze. This wine is playful, energetic and articulate with enough mouthwatering richness to lend expanse and bright nervy acidity to contain and focus. Finish is juicy, fresh and slightly saline.