

2018 UNABRIDGED SAUVIGNON BLANC



Our 'Unabridged' 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.

Hand harvested on September 11, 2018 the fruit for this 'unabridged' version of Sauvignon Blanc was fermented in stainless steel using 50% whole clusters. The wine was gently pigeaged and slowly cold fermented on skins for 6 weeks then pressed by hand, and transferred to age in a cigar-shaped barrel for 10 months on light lees and bottled in August of 2019. Our unique barrel was crafted for us by Master Cooper Philippe Grillot of Atelier Center of France and is the same design he conceptualized with Didier Dagueneau for his renowned Sauvignon Blancs from the Loire region in France.

Vineyard: Garnier

AVA: Columbia Gorge

Soil: Shallow sandy loam
with basalt

Harvest: September 11th, 2018

Fermentation: Stainless steel with whole clusters

Aging: 10 months on light lees,
cigar shaped barrel

Finish Chemistry: 13.5% alc, 7.4g/L TA,
and 3.31 pH

TASTING NOTES:

Our 2018 Unabridged Sauvignon Blanc opens with aromas of citrus, confection, spring herbs and a stony seaside saline breeze. There are notes of lime zest and sweet peas, pinched basil tops, white gumdrops and floral Ambrosia apple. The palate is fleshy and tactile, energetic and taught. A mouthwatering juiciness around a saline, crushed rock core. Intriguing also are the almost red-fruit flavors and savory spice of dried goji berries and za'atar that weave with notes of fresh fiddleheads, pea shoots and lime through to a lingering zesty finish that has one searching for a second sip.