

2019 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 2019 was hand harvested on September 5th, whole bunch pressed and portions fermented and aged in a concrete egg, stainless steel, cigar-shaped oak barrels and neutral oak barrique. After primary fermentation, the wine was aged for 6 months on light lees and bottled on April 22nd, 2020.

Vineyard: Garnier Vineyard

AVA: Columbia Gorge

Soil: Shallow sandy loam
with basalt intrusions

Harvest: September 5th, 2019

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

Finish Chemistry: 13.1% alc, 6.9g/L TA,
and 3.31 pH

TASTING NOTES:

The 2019 Gorgeous Savvy opens and invites with aromas of perfumed florals, tropical citrus, fresh herby greens and a hint of flint. Lemon grass, sweet pea and Grandma's marmalade mix with leaves of fresh lovage, clean crushed rocks and sea on the breeze. On the palate is the tang of grapefruit and presence of pear, Atulfo mango and hints of guava. This wine is succulent and mouthwatering with energy, lift and expanse. The finish lingers then echoes to a crisp saline point.