

2019 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 5, 2019 the fruit for this 'unabridged' version of Sauvignon Blanc was slowly cold fermented on skins as 'whole clusters' for 8 weeks before being pressed by hand and transferred to a cigar-shaped barrel for 14 months on light lees and then bottled on December 3, 2020. Our unique cigar shaped 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 5th, 2019

Fermentation: Stainless steel with whole clusters

Aging: 14 months on light lees,
cigar shaped barrel

Finish Chemistry: 12.9% alc, 5.6 g/L TA,
and 3.41 pH

TASTING NOTES:

Our 2019 Unabridged Sauvignon Blanc opens with aromas of forest bathing – think ferns and fiddleheads, lemon verbena, coastal rattlesnake grass and fresh cut flower stems. The palate is fleshy, salivaty and tactile with flavors of green gumdrop, honey dew melon, fresh feijoa (*tree guava*), pomelo, celery seed and spring willow. It's a wine of intrigue that's plush and fluffy around a chiseled core, complete with a lingering saline finish.