



2020 GORGEIOUS 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 2020 was hand harvested on September 3rd, 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 22nd, 2021.

Vineyard: Garnier Vineyard

AVA: Columbia Gorge

Soil: Shallow sandy loam
with basalt intrusions

Harvest: September 3rd, 2020

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

Finish Chemistry: 13.0% alc, 7.0g/L TA,
and 3.30 pH

TASTING NOTES:

The 2020 Gorgeous Savvy opens with lifted aromas of citrus, matcha, lilikoi, fresh ginger and lime zest. The palate is juicy and mouthwatering with notes of tangelo, green papaya, quince and kumquat, lemon verbena, melon and key lime pie. Salivaty and succulent the wine has an almost fluffy creaminess around a core of sassy acidity and finishes focused, fresh and with zing.