



2021 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 2021 was hand harvested on September 1st, whole bunch pressed and portions fermented and aged in a concrete egg, stainless steel barrels, and cigar-shaped oak barrels. After primary fermentation, the wine was aged for 6 months on light lees and bottled on April 18th, 2022.

Vineyard: Garnier Vineyard

AVA: Columbia Gorge

Soil: Shallow sandy loam
with basalt intrusions

Harvest: September 1st, 2021

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

Finish Chemistry: 13.4% alc, 6.9g/L TA,
and 3.39 pH

TASTING NOTES:

The 2021 Gorgeous Savvy is all about freshness and lift and has things to say like - kumquat marmalade! Atulfo mango, lime zest and I see you in that greenhouse surrounded by plants and light. It's tropical and citrusy and this vintage a little confectionary with flavors that remind me of those little Sushi bar tree guava hard candies and perfect nectarines from the trees within sight of these vines and a little crushed rock mineral edge that holds it all together.