

2020 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 4, 2020 the fruit for this 'unabridged' version of Sauvignon Blanc was slowly cold whole cluster fermented for 8 weeks before being pressed by hand and transferred to a cigar-shaped barrel for 14 months on light lees until bottling in January 2021. 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 Vineyard

AVA: Columbia Gorge

Soil: Shallow sandy loam with basalt

Harvest: September 4th, 2020

Fermentation: Stainless steel with whole clusters

Aging: 14 months on light lees,
cigar shaped barrel

Finish Chemistry: 12.9%, 5.8g/L TA, 3.37 pH

TASTING NOTES:

Sea fresh and savory, fennel to fiddleheads, our 2020 Unabridged Savvy moves from forest to mountain and saline to confection in a cavalcade of the curious: pine needles and nori, lemongrass, ginger and matcha tea with toasted rice (genmaicha). Green dot gum drops, honeydew melon, dried pear, parsley and something like sesame seed. And it changes this wine, a story in your glass welcoming conversations of geography. It's a confusion of freshness and earth like water on granite, flowers and fruits, and breeze from the sea. Recommended pairing - sea greens and sushi, fresh air and sunsets.