

2022 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 2022 was hand harvested on September 21st, 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 5 months on light lees and bottled on March 2nd, 2022.

Vineyard: Garnier Vineyard

AVA: Columbia Gorge

Soil: Shallow sandy loam with basalt

Harvest: September 21st, 2022

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

Finish Chemistry: 12.2%, 7.3g/L TA, 3.21 pH

TASTING NOTES:

The 2022 Gorgeous Savvy is all about freshness, perfume and a nervy bright line of acidity that gives a real zing and a tang. Electric Yuzu is its band name. It's super charged like a super-nova but not in a dying star kind of way, more of a luminous explosion. Amidst the nerve and sass is a prettiness that is so floral and light of spring blossoms in apricot, honeysuckle and jasmine. There is a nod to tropical climes in citrus like kumquat and pomelo and almost grapefruit but not quite. I love the feijoa thing going on here – tree guavas, that kiwi kids sell by the side of the road at summer's end and that ingenious Japanese have figured out how to squeeze it into tiny candies that delight after sushi. And don't forget saline there is something of the sea here too and the desire to be paired with anything from there. Catch a ride and feel the current.