



Basel Cellars
ESTATE WINERY

2017

SAUVIGNON BLANC SÉMILLON

COLUMBIA VALLEY



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Our classic Bordeaux-style white blend is comprised of 64% Sauvignon Blanc and 36% Sémillon. The Sauvignon Blanc hails from Smith-Cerne Vineyard in The Dalles, OR. It delivers grapes with intriguing, fruit-forward characteristics, providing the back-bone for this versatile blend. Sémillon, from Block 1 of our Estate Vineyard, complements the Sauvignon Blanc with ripe, tropical notes, ensuring balance and complexity. Both the Sauvignon Blanc and the Sémillon ferment in stainless steel at low temperatures. The Sémillon was transferred halfway through the fermentation to neutral French oak, then stirred once a week for about 4 months. This method, called “batonnage,” will ensure more vivid and lively aromatics and also increase the mouthfeel of the Sémillon.

You are greeted immediately by notes of honeydew melon, and hints of ripe stone fruits such as apricot and peach. Tropical notes of granadilla and ripe fig are very noticeable in the fragrant aroma. The mouth feel is round, complemented by sweet fruit. In between layers of revealing fruit, you will be enticed by subtle notes of chalk and wet stone, showcasing beautiful minerality. A fair bit of acidity brings structure and balance to the finish.

TECHNICAL DATA

Vintage: 2017

Varieties: 64% Sauvignon Blanc, 36% Sémillon

Appellation: Columbia Valley

Vineyards: Smith-Cerne, Double River

Oak: Sémillon, neutral French Oak, 4 months

Alc. 14.3%

pH: 3.35

T.A. 7.5 g/L

R.S. 0.4 g/L

Production: 331 cases