



Basel Cellars  
ESTATE WINERY

2016

## SAUVIGNON BLANC SÉMILLON

COLUMBIA VALLEY



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Our 2016 Bordeaux-style white blend was crafted from Sauvignon Blanc from the Smith-Cerne Vineyard in The Dalles and Semillon from our Estate Double River Vineyard in Walla Walla. The Sauvignon Blanc was picked early in the season to maintain true varietal characteristics and firm acidity, while the Semillon enjoyed a little more “hang-time” and the golden berries were harvested at a later stage to ensure bright, tropical fruit notes. A cool, slow fermentation in stainless steel resulted in vibrant and fruit-forward wines with great personality. The Semillon was transferred to neutral French oak barrels towards the end of its fermentation and was stirred once a week for about 3 months for complexity and structure.

The prominent nose offers vivid aromas of freshly cut grass, honeydew melon and green fig. You will also notice hints of lemongrass, grapefruit and crème brûlée with orange zest. The ever present green notes linger in the mouth feel, complementing ripe tropical fruit and minerality. The dominant, refreshing fruit delivers a sense of sweetness. The French oak barrel aging, along with the perfect amount of acidity, create the perfect sipping wine for a hot summer’s night. Pair with Asian inspired dishes, grilled chicken with asparagus, salty cheeses and basically anything from the sea! Enjoy!

### TECHNICAL DATA

**Vintage:** 2016

**Varieties:** 73% Sauvignon Blanc, 27% Sémillon

**Appellation:** Columbia Valley

**Vineyards:** Smith-Cerne, Double River

**Oak:** 3 months neutral French oak (Sémillon)

**Alc.** 13.3%

**pH:** 3.22

**T.A.** 7.8 g/L

**R.S.** 0.4 g/L

**Production:** 522 cases