

2015

2901 WHITE BLEND

COLUMBIA VALLEY



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Named after our estate address - 2901 Old Milton Highway - our white blend consists of 71% Sauvignon Blanc and 29% Semillon. This inviting cuvée is held together on a backbone of crisp acidity through stainless steel fermentation and luscious texture from French oak barrel aging. We used the best techniques during fermentation and aging to craft this blend in order to showcase the true characteristics of these two varietals, which were fermented separately, then blended together at the right time to bring perfect harmony to your glass.

The beautiful bouquet displays aromas of passion fruit, green fig and cut grass. With a little aeration, prominent notes of citrus, honeydew melon and ripe tropical fruits are very evident. The balanced mouth-feel expresses plenty of ripe fruit with an elegant mid palate and crisp acidity in the finish. This versatile white blend was created to enjoy every day, but especially on the patio of those long summer days. Our "2901 White" pairs well with basically anything from the sea! This exciting wine welcomes you!

TECHNICAL DATA

Vintage: 2015

Varieties: 71% Sauvignon Blanc, 29% Semillon

Appellation: Columbia Valley

Oak: 4 months neutral French oak (Semillon)

Alc. 13.3% **pH:** 3.18 **T.A.** 6.3 g/L **R.S.** 0.4 g/L

Production: 100 cases