



2018

SAUVIGNON BLANC SÉMILLON



Our Bordeaux-style white blend is comprised of 65% Sauvignon Blanc and 35% Sémillon. Beautiful, bright Sauvignon Blanc from Smith-Cerne Vineyard in The Dalles, Oregon provides the backbone to this elegant wine. Expressive and tropical Sémillon from our Estate Vineyard adds depth and complexity to the final cuvée, where the exciting marriage between the “new” and “old” world are revealed. The Sauvignon Blanc fermented for about 40 days in stainless steel at cool temperatures, while the Sémillon fermented in neutral French oak for about 4 months.

On the nose you will find vivid aromas of honeydew melon, ripe peach, dry grass and dried guava. The prominent mineral element on the bouquet makes it more appealing and versatile, with noticeable hints of wet rock and chalk. The mouthfeel is clean and bright, with flavors of ripe stone fruit and subtle tropical fruits lingering throughout the palate. The pleasing sensation of “sweeter” fruit in the mid-palate is well supported by lively acidity in the finish. This wine will be a favorite on a hot summer’s day on the patio, but will be even better when paired with basically anything from the sea. My favorites are oysters, crab cakes, or grilled halibut. Cheers!

TECHNICAL DATA

VINTAGE: 2018

VARIETIES: 65% Sauvignon Blanc, 35% Semillon

VINEYARDS: Smith-Cerne, Double River Vineyard

APPELLATION: Columbia Valley

OAK: Semillon - 4 months neutral French oak

ALCOHOL: 13.3% **PH:** 3.21 **T.A.** 7.7 g/L **R.S.** 0.4 g/L

PRODUCTION: 272 cases