



2019

## '2901' WHITE BLEND



Our faithful white blend is comprised of 67% Sauvignon Blanc and 33% Sémillon. This particular vintage delivers a taste of the fruit-forward New World style, but also reveals the genuine and intriguing qualities of the Old World, making this wine one of my favorites. Old Vine Sauvignon Blanc from the consistent Smith-Cerne Vineyard in The Dalles, Oregon makes up the back-bone of this versatile blend, and delivers brightness and vivid acidity. We typically harvest this portion early to retain much needed balance, and the fruit will remain in stainless steel throughout the fermentation and stabilizing period. The Sémillon from our beloved Double River Estate Vineyard was harvested at a much riper stage, to ensure richness, complexity and texture in the end result. The Sémillon started primary fermentation in stainless steel and finished in neutral French oak. Both distinctive lots remained on the lees for an additional 2 months after fermentation end enjoyed weekly battonage to secure expressiveness and definite layers.

The intriguing bouquet show striking aromas of dried guava, passion fruit, honeydew melon and a fusion of expressive herbal notes. Bright citrus-driven notes of lemon peel and tangerine will attract the senses on the nose. Prominent hints of flinty minerality between the youthful fruit flavors deliver a strong “Bordeaux-like” quality. The initial taste of stone fruits have a soft and ripe sensation, with bright acidity ever present in the mid- palate, lingering on between layers of tropical fruits until the finish. The beautiful balance between fruit and acidity makes this wine very approachable yet sophisticated, and a perfect accompanied with food. Sushi, grilled halibut on the coals with spring greens, roasted chicken with lemon and herbs or a triple cream cheese will be a great pairing.

---

**VARIETIES:** 67% Sauvignon Blanc, 33% Sémillon

**APPELLATION:** Columbia Valley

**VINEYARDS:** Smith-Cerne Vineyard, Double River Vineyard

**FERMENTATION:** Sémillon - 4 months neutral oak

**ALC:** 13.9%

**PRODUCTION:** 303 cases

2901 OLD MILTON HWY. WALLA WALLA, WA 99362 | (509) 522-0200  
INFO@BASELCELLARS.COM | WWW.BASELCELLARS.COM