

2018 EMERGENCE SAUVIGNON BLANC

VINIFICATION. This Sauvignon blanc fruit was pressed without destemming, and the juice was transferred to stainless steel drums for a cool fermentation to retain fruity aromas. After completion of the alcoholic fermentations, the wine was racked to neutral oak barrels for texture development. Finally, the wine was bottled after crossflow filtration.

VINTAGE. The 2018 vintage started out with a moderately cool, wet winter, with average snowfall in the Yakima Valley. A cool spring delayed bud-break, but a warm May accelerated bloom. With summer came more typical temperatures leading to heat accumulation a little greater than that in 2017.

IMPRESSIONS:

AROMAS - Pink grapefruit, white peach, gooseberry, and raw cashew.

TASTE - Bright acidity with flavors of clementine and grapefruit.

LENGTH - Lingering fresh, fruity aromatics (5-10 seconds).

AVA - Yakima Valley
Vineyard(s) - Willard Farms
Harvest Date - September 25th
Brix at Harvest - 23.2
Alcohol - 13.1%
pH - 3.10
TA - 7.2 g/L
Closure - Diam 2
Bottled - July 14th 2019
Cases Produced - 69

