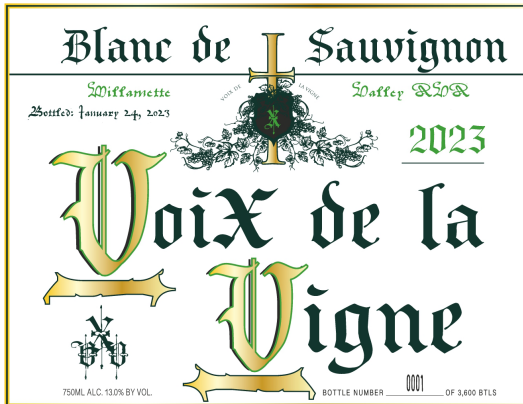




# 2023 Sauvignon Blanc Willamette Valley

## 2023 Vintage Summary

The season began with a mild winter, followed by a cool and wet spring. These conditions delayed bud break and flowering, but the moisture replenished soil water reserves, beneficial for the vines as the season progressed. Summer brought warm temperatures and dry weather, which allowed for steady vine growth and fruit development. The warm, dry summer helped to maintain healthy grape clusters and reduce disease pressure. As harvest approached, the weather remained favorable, with warm days and cool nights, which are ideal for developing the balanced acidity and complex flavors characteristic of Willamette Valley wines.



## Vinification

A combination of destemmed and whole cluster pressed grapes. Portions of the blend saw 24 hours of skin contact. Fermented at cool temperatures and aged in a combo of small stainless steel vessels and neutral French oak barrels.

## Notes

Harvest Date: September 19th to October 6th, 2023

Brix at Harvest:	23.6
pH:	3.50
TA:	6.5 g/L
Alc.:	13.0%



## Winemaker's Notes

Aromas of mango, gooseberry, fresh summer herbs, lemon zest, honeysuckle, wet stone, and peach on the nose. The palate has great texture and vibrant acidity. Notes of citrus, white pineapple, and minerality throughout. Subtle green apple and spice notes linger on the finish

Product of Willamette Valley, Oregon