

LAISSEZ FAIRE WHITE

“Beautiful everyday wine for the sophisticated palate, Laissez Faire is a fresh white wine crafted for enjoyment any night of the week. Aromas of lemongrass and Granny Smith apple are followed by a refreshingly crisp finish. Set your table with this Sauvignon Blanc and enjoy the simple pleasures of life, every day.”

—Melanie Krause, Winemaker

THE VINTAGE

2017 was a tumultuous vintage for Snake River Valley wineries. A dramatic cold front with temperatures below -15 F during the previous January reduced the yields by about 70%. The Snake River Valley proceeded to have a year with temperatures slightly over the 20-year average, with Growing Degree Days topping out at 3100. For the grapes that survived the winter, quality was excellent with fresh aromatic white wines and rich red wines. Due to the reduced yield, we reached out to our neighbors in Columbia Valley to supplement our grape supply, where they had an average year in terms of heat accumulation (2600-3200) in the vineyards we sourced from. High snow and rainfall in both regions during the winter and spring led to increased canopy size, but careful viticultural practices and a warm summer counter-balanced the effect.

PRODUCTION NOTES

- Laissez Faire is just what its name implies, a “let it be” wine in terms of winemaking and drinking style.
- Fermented slowly in stainless steel tanks at low temperatures for 1 month.
- Settled for 3 months prior to filtration and bottling in January.
- Use of stainless steel and quick bottling preserve the freshest fruit aromas and flavors.

Sourced from the following Vineyards:

- Gamache, WA
- Cold Springs, ID
- Sawtooth, ID



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WINE PROFILE

VINTAGE	2017
VARIETAL	Sauvignon Blanc, (88%), Chardonnay (8%), Viognier (4%)
APPELLATION	Washington and Idaho
ACID	6.3 G/L
pH	3.48
RESIDUAL SUGAR	0%
ALCOHOL %	13.9%
VOLUME	750 ml
CASES PRODUCED	500

TASTING NOTES

Laissez Faire White is a Sauvignon Blanc, chosen and fermented to emphasize crisp, fresh fruit styles for everyday drinking. The aromas are a fresh mix of lemon peel, with a hint of flower blossom and nettles. Texture is lean while the finish is long, with bright, lingering acidity. Flavors echo the aromas with Granny Smith apple and lemongrass.

PAIRING SUGGESTIONS

We recommend beginning your evening with this wine, and when you're ready to get fancy, contrasting it with rich seafood such as crab rangoon, scallops, oysters or halibut. Meat and vegetarian options include veal scallopini or avocado & goat cheese salad.

WHEN TO DRINK

Enjoy now and often!

CINDER