

# 2014 Sagemoor Vineyard Sauvignon Blanc



**pH:** 3.07

**Titrateable Acidity:** 6.8 g/L

**Alcohol:** 12.3%

**Harvest Parameters:** September 1, 2014 at 19.8 Brix, 3.17 pH, and 5.5 g/L of titrateable acidity

**Blend:** 100% Sauvignon Blanc, Sagemoor Vineyard block 309 (92.3%), and Bacchus 6b (7.7%), which were harvested and pressed together.

All stainless steel fermentation and aging.

**Cases produced:** 307

**Release Date:** November 4<sup>th</sup>, 2016

**Winemaker's Notes:** This wine is a marriage of both Washington and New Zealand styles of Sauvignon Blanc, i.e. fruity but still grassy. Tropical fruits of passionfruit and pineapple mix with apple and the stone fruits peach and apricot on the nose. On the palate, a pleasant mouthfeel with moderate acidity lead to lime, grapefruit, and pear that is secondarily taken over by the variety's inherent grassiness. This is the perfect summer wine. Drink now through 2020.

**Winemaking:** The goal for this wine was a crisp, clean Sauvignon Blanc with both tropical fruit flavors and a touch of grassiness, reminiscent of New Zealand Sauvignon Blanc but retains its Washington terroir. The fruit was picked early in the morning to allow for pressing of cold juice and slow microbiological problems. The grapes were whole cluster pressed in a bladder press with the addition of enzymes for settling and juice extraction. An ascorbic acid, SO<sub>2</sub>, and tannin blend was added to control oxygen. The wine was fermented in stainless steel at 52 degrees for 22 days until dry with QA23 yeast. After fermentation was complete, SO<sub>2</sub> was added to stop ML from occurring. The wine was cold stabilized at 30 degrees, protein stabilized with bentonite, and crossflow filtered before bottling. The wine was bottled on March 30<sup>th</sup>, 2015.

**Awards:** 86 pts - Wine Spectator

84 pts - Wine Enthusiast

Silver- 2016 San Francisco Chronicle Wine Competition