

Kestrel

VINTNERS

2013 Sauvignon Blanc



Vinification:

I found what I believe to be one of the best vineyards for Sauvignon Blanc in the Northwest. The Smith-Cerne vineyard is located just South of The Dalles, Oregon. I choose this cooler sight because I wanted to try my hand at making a Southern Hemisphere style Sauvignon Blanc. This location allows for a very long hang time, as the grapes tend to ripen several weeks after other locations in the Yakima Valley. This proved to be especially important in 2013, because the growing season was warmer and shorter than normal. The grapes were whole cluster pressed with an ascorbic acid addition to reduce oxidation. The fermentation was carried out at low temperatures and VL-3 yeast was used to enhance flavors that would be typical of Southern Hemisphere Sauvignon Blanc.

Winemaker's Notes:

The wine is clear with just the faintest hint of green and sunshine yellow. In the nose you will find citrus aromas, lemon grass, straw, distinctive floral notes and minerality. Beneath the layers of citrus you will find passion fruit, gooseberry, melon, pear and fresh cut grass. The wine is aromatic with excellent balance. The result is a refreshing wine with crisp acidity. I can't wait to have this wine with barbequed seafood on a hot summer night.

Food Pairings:

Barbequed seafood, citrus salads and hot summer nights.

Blend: 100% Sauvignon Blanc

Vineyard Source: Smith-Cerne Vineyard

*Aromas of citrus,
lemongrass &
minerality with a little
passion fruit*

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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