

2014 SAUVIGNON BLANC

FALCON SERIES



SAUVIGNON BLANC 2014

WASHINGTON STATE
COLUMBIA VALLEY
ALCOHOL 13.3% BY VOLUME

Notes from the Winemaker:

The wine is clear with just the faintest hint of sunshine filtering through spring green leaves. In the nose you will find citrus, feigoa, lemon grass, straw, citrus blossom, and minerality. Beneath the layers of citrus you will find gooseberry, passion fruit 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.

In 2014 we sourced fruit from the Smith-Cerne vineyard, located just South of The Dalles Oregon, and a vineyard just down the Columbia River in Mosier. I choose these cooler sights because I wanted to try my hand at making a Southern Hemisphere style Sauvignon Blanc. These locations allow 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 2014, 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-3yeast was used to enhance flavors that would be typical of Southern Hemisphere Sauvignon Blanc.

Tasting Notes:

"The wine is aromatic with excellent balance. The result is a refreshing wine with crisp acidity."

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
BBQ seafood, citrus salads, goat cheese and hot summer nights.	44% Smith-Cerne 56% Mosier	100% Sauvignon Blanc	890 Cases	\$17 per bottle