

# 2015 SAUVIGNON BLANC

## FALCON SERIES



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### Notes from the Winemaker:

In 2015 we were excited to start picking our Estate Sauvignon Blanc for the first time. Although it only makes up a portion of this blend, we are looking forward to getting more fruit from our Kestrel View Estate Vineyard in the future. For this vintage, we continued to source fruit from the Smith-Cerne vineyard, located just south of The Dalles, Oregon. The Smith-Cerne Vineyard is located in a cooler site which allows it to ripen slower and maintain a higher acidity. Since Sauvignon Blanc is all about acidity it is important for us to work with fruit that has the profile we want. 2015 was a hot vintage so working with fruit from a cooler site than our estate vineyard was helpful in making an intense Sauvignon Blanc with great natural acidity. The grapes were whole cluster pressed, cold settled for a few days, and then racked into a clean stainless steel tank for fermentation. The fermentation was carried out at low temperatures and once finished, the wine was racked clean. Prior to bottling the wine was filtered.

The wine is clear with a light hint of straw. In the nose you will find passion fruit, citrus, lemongrass, a little cut grass, and minerality. On the palate bright fruit flavors of passion fruit, pomegranate, starfruit, and lemon combine to make for a lovely flavor profile. The wine has great acidity so the finish is very clean and crisp. The wine is aromatic with excellent balance. A great expression of Sauvignon Blanc, this is a versatile wine that will pair well with seafood, cheese, and a myriad of other dishes. The acidity helps it pair with spicy foods or dishes with rich sauces.

Food Pairing	Vineyard	Blend	Case Production	Technical
Barbequed seafood, citrus salads, goat cheese and hot summer nights	83% Smith-Cerne, 17% Kestrel View	99% Sauvignon Blanc 1% Viognier	691 Cases	ALC. 13.1% pH: 3.41 T.A.: 6.9g/l

# GRILLED HALIBUT WITH TOMATO AVOCADO SALSA

PAIR WITH FALCON SERIES 2015 SAUVIGNON BLANC



With halibut's mild flavor, the fresh addition of sliced tomatoes and avocado with a touch of light balsamic is all that's needed for a truly tempting summer meal.

While halibut is used, this recipe works just as well for grilled salmon, swordfish or tuna. Your grilling time will depend on the thickness of the fish and the heat of the grill.

## INGREDIENTS

2 6-ounce halibut filets  
extra virgin olive oil  
kosher salt and freshly ground black pepper

## For the Tomato Avocado Salsa

1 pint heirloom cherry tomatoes, sliced  
1 avocado, peeled, pitted and chopped  
½ shallot, thinly sliced  
2 sprigs basil, leaves only, slivered  
1 tablespoon extra virgin olive oil  
1½ teaspoons golden balsamic vinegar  
½ tablespoon fresh lemon juice  
kosher salt and freshly ground black pepper  
fresh arugula leaves

## PREPARATION

Preheat the grill on high heat. Drizzle the halibut filets with olive oil and season with kosher salt and freshly ground black pepper. Oil the grill grates with grapeseed oil then place the filets on the grill. Gently press the fish down on the grate and cook for 5 minutes on each side or until the fish is opaque and flakes easily.

While fish is cooking, add the sliced cherry tomatoes, avocado, shallot, and basil to a medium size bowl. Drizzle with the olive oil and golden balsamic vinegar and toss to coat. Season with kosher salt and freshly ground black pepper.

Top the fish with the Tomato and Avocado Salsa and serve next to a handful of fresh arugula leaves drizzled with fresh lemon juice.