

FISH HOUSE

2011 FISH HOUSE 100% Sauvignon Blanc

HOUSE WINE is the wine you drink anytime with anything...
honest, tasty & real.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2011 growing season was the coolest and longest on record. Similar to the 2010 vintage, 2011 began with a cool, wet spring that delayed flowering and lightened the crop set. The weather warmed up in mid-July, but temperatures remained moderate until late August. Verasion started late August, and extended well into September. The naturally low yields were then provided six weeks of consistently warm weather to help phenolic ripeness and flavor development. Overall, this vintage will show balance and elegant wines with crisp natural acidity and fruit forward flavors.

TASTING NOTE

A beautiful nose filled with aromatics of lemongrass, straw, lime leaf and a hint of sugar cane. Bright notes of citrus, lemon zest and Georgia peach lead to a well-balanced finish.

FOOD PAIRINGS

Grilled Chicken, Scallops, Roasted Vegetables

BLEND

100%
Sauvignon Blanc

BOTTLING

PH 3.2
TA 7.0 g/L

CASES

RS .24%
Alc. 13.5%
3,500



MY HOUSE IS YOUR HOUSE