

WASHINGTON

SINCE *Hills* 1988



2016 SAUVIGNON BLANC

WASHINGTON STATE

TASTING NOTE

“Pale gold in color, aromas of grapefruit, honeydew melon and freshly cut lawn introduce juicy flavors of limeade and white peach. The finish is creamy with notes of apple blossom driven by prominent, but soft acids.”

–Hal Landvoigt, Winemaker

VINTAGE BACKGROUND

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush, tropical notes.

VINEYARDS

Cowan, Oasis, Willow Crest, Sunny Roza

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state’s sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don’t overlap another sub-AVA in the state.



WINEMAKING

HARVESTED: Aug – Oct, 2016 PH: 3.35 | TA: 5.91 g/l | ALC: 13.0%

BLEND: 100% Sauvignon Blanc No animal-based fining agents used.