

WALLA WALLA VINTNERS

2023 LES COLLINES SAUVIGNON BLANC



VINTAGE NOTES

Sometimes everything aligns perfectly in the vineyard. After a cool spring, May's warmth created rare uniformity across all varieties. Brief August heat spikes gave way to ideal autumn conditions, allowing for thoughtful picking decisions from August 30th through October 26th. The wines beautifully express Washington's sweet spot - moderate alcohol, bright natural acidity, and perfect phenolic maturity. A true winemaker's dream vintage.

TASTING NOTES

Our Les Collines Sauvignon Blanc showcases the beautiful harmony of two distinct clones: traditional Sauvignon Blanc bringing citrus brightness, complemented perfectly by Sauvignon Musque's tropical notes. White nectarine and underripe peach weave with lemongrass and lemon custard, touched by hints of Marcona almond and violet. The creamy entry builds to a beautifully textured palate where light tannins and bright acidity create remarkable persistence.

TECHNICAL DETAILS

APPELLATION

Les Collines Vineyard,
Walla Walla Valley

COMPOSITION

98% Sauvignon Blanc,
2% Semillon

FERMENTATION

50% Whole Cluster Pressed.
50% de-stemmed with 36
hours of skin contact.
Partial lees stirring.

AGING

Fermented in 100% neutrals
barrel. Aged 7 months.

BOTTLING DATE

March 2025

RELEASE DATE

June 2025

PRODUCTION

300 x 750mL 12pk

ALCOHOL

13.5%

ACID

5.4 G/L

PH

3.45

