

WALLA WALLA VINTNERS

2024 COLUMBIA VALLEY SAUVIGNON BLANC



VINTAGE NOTES

January's deep freeze (-9°F at Cut Bank Estate) challenged our Walla Walla vineyards, particularly at higher elevations. The season demanded meticulous attention as irregular bud break created unique growing patterns. While yields were notably reduced, careful farming and gentle cellar handling preserved the character of this distinctive vintage. Each bottle tells a story of resilience and adaptation.

TASTING NOTES

The vineyard sites for our Columbia Valley Sauvignon Blanc showcase bright tropical notes each vintage. The goal is to create a light bodied Sauvignon Blanc that is versatile and balanced. The tasting notes for 2024 will be created upon bottling in March of 2025.

PRIOR VINTAGE ACCLAIM

91

POINTS
*Owen
Bargreen*

91

POINTS
*NW Wine
Report*

TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

100% Sauvignon Blanc

VINEYARD SOURCES

McNary, Zillah Ranch

FERMENTATION

Long cool fermentation in closed top stainless steel tanks

BOTTLING DATE

March 2025

RELEASE DATE

April 2025

PRODUCTION

950 x 750mL 12pk

ALCOHOL

12.5% target at bottling

ACID

5 G/L target at bottling

PH

3.5 target at bottling

SUSTAINABLE WA
CERTIFIED GRAPES

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