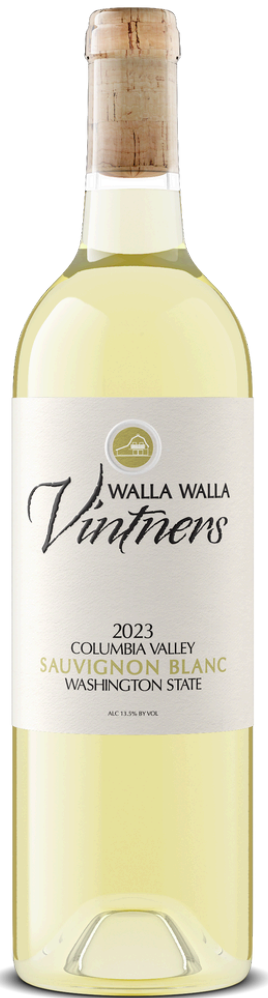


WALLA WALLA

VINTNERS

2023 COLUMBIA VALLEY 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 2023 Columbia Valley Sauvignon Blanc delivers pure refreshment with effortless grace. Bright aromas of peach, nectarine, and honey dew melon leap from the glass, while hints of lemon, fresh-cut grass, and white flowers emerge with time. The palate charms with an irresistible peach ring candy character, all wrapped in a creamy texture that remains perfectly balanced and dry. A wine that's both sophisticated and deliciously drinkable.

TECHNICAL DETAILS

APPELLATION

Columbia Valley

COMPOSITION

97% Sauvignon Blanc 3% Semillon

VINEYARD SOURCES

McNary, Zillah Ranch, Les Collines

FERMENTATION

Long cool fermentation in closed top stainless steel tanks

BOTTLING DATE

January 2024

RELEASE DATE

February 2024

PRODUCTION

1550 x 750mL 12pk

ALCOHOL

12.5%

ACID

5 G/L

PH

3.34

91

POINTS
Owen
Bargreen

91

POINTS
NW Wine
Report

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