

WALLA WALLA

VINTNERS

2024 LES COLLINES 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

Our barrel-fermented Sauvignon Blanc from Les Collines Vineyard opens with vibrant aromas of white peach, lemon pith, kefir lime, and pineapple, layered with hints of evergreen, powdered sugar, and dusty vineyard trail as it warms. The palate is creamy and round on entry, quickly lifted by a bright, driving acidity. Subtle floral and muscat-like tones unfold into tropical notes of mandarin and mango above cellar temp. A textured, expressive white that will evolve gracefully over the next few years.

TECHNICAL DETAILS

APPELLATION

Walla Walla Valley

COMPOSITION

100% Sauvignon Blanc

FERMENTATION

Fermented in 100% neutral French oak barrels after 36 hours of skin contact.

AGING

Aged for 7 months in barrel with partial battonage

BOTTLING DATE

March 2025

RELEASE DATE

June 2025

PRODUCTION

336 x 750mL 12pk

ALCOHOL

13%

ACID

5.6 G/L

PH

3.36

