



JANUIK



2016 Sagemoor Vineyards Sauvignon Blanc

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in a very early bud break. Temperatures continued to climb into early summer, then moderated perfectly to slow growing conditions throughout July and August. Moderate temperatures continued into the fall, slowing the pace of ripening just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with pleasing freshness.

VINEYARDS

This wine was made with Sauvignon Blanc from Bacchus Vineyard as well as Semillon from Dionysius Vineyard, two of the three properties that collectively make up the group known as Sagemoor Vineyards. With some of the oldest vines planted in Washington, these vineyards are located adjacent to each other near Pasco on southwest facing hillsides with dramatic views of the Columbia River below.

WINEMAKING

Following traditional winemaking techniques, grapes were harvested at the peak of flavor, pressed and fermented in primarily neutral French oak barrels. The wine was aged *sur lie* for six months to promote the development of greater complexity before blending and bottling during the spring of 2017.

TASTING NOTES

The warmth of the 2016 vintage shines through with lush aromatics of tropical fruit, key lime and kiwi. An expressive and complex palate presence offers a balanced, lively mouth-feel packed with citrus, ripe melon and spice.



ANALYSIS AT BOTTLING

Total Acidity.....	0.62g/100ml
pH.....	3.26
Blend.....	80% Sauvignon Blanc 20% Semillon
Cases.....	564
Bottling Date.....	May 2, 2017

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