



JANUIK



2019 Sagemoor Vineyards Sauvignon Blanc

VINTAGE

Spring 2019 began with cool weather in April that stretched into late spring. As the summer progressed the weather continued to warm and *veraison* began in August at the same time it would in a typical year. A smaller than normal crop supported even ripening well into the fall. Fully mature grapes with excellent natural acidity were harvested before a late October frost hit the region. Overall quality for the vintage was very high.

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 2020.

TASTING NOTES

The exceptional growing conditions of the 2019 vintage shine through with expressive aromatics of orange blossom, melon, and spiced pear. A lush and complex palate presence offers a balanced, lively mouth-feel packed with citrus, ripe melon and mineral flavors.



ANALYSIS AT BOTTLING

Total Acidity.....	0.62g/100ml
pH.....	3.28
Blend.....	80% Sauvignon Blanc 20% Semillon
Cases.....	657
Bottling Date.....	April 7, 2020

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