



2020 Sagemoor Vineyards Sauvignon Blanc

VINTAGE

The 2020 growing season will be remembered for low yields, warm summer weather and sufficient hang time to produce wines with intense aromas and concentrated flavors. Bud break began in mid-April, then conditions progressed at a moderate pace for the next six weeks before temperatures took a dip in early June. Warm weather returned in July, and temperatures stayed hot through the summer. Conditions were dry, allowing growers to control vine vigor through irrigation. Grapes were slow to ripen in early September, but by mid-month, the Columbia Valley settled into its usual pattern of warm days and cool nights. Ideal harvest conditions lasted into mid-October allowing vines to ripen light crop levels beautifully.

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 2021.

TASTING NOTES

The nearly ideal growing conditions of the 2020 vintage shines through with expressive aromatics of lemon zest, melon, and mango. A lush and complex palate presence offers a balanced, lively mouth-feel packed with tropical fruit, ripe melon and mineral flavors.



ANALYSIS AT BOTTLING

Total Acidity.....	0.60g/100ml
pH.....	3.30
Blend.....	78% Sauvignon Blanc 22% Semillon
Cases.....	615
Bottling Date.....	March 31, 2021

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