



## 2021 UNABRIDGED SAUVIGNON BLANC

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Our 'Unabridged' Sauvignon Blanc comes from Garnier Vineyard just east of Mosier, Oregon on the banks of the mighty Columbia River in the Columbia Gorge AVA. The soil here is shallow sandy loam with numerous basalt protrusions throughout the vineyard. Sunny, wind-blown and visually dramatic, this site produces wines that are as vivid and striking as their environs.

Hand harvested on September 1, 2021 the fruit for this 'unabridged' version of Sauvignon Blanc was slowly cold whole cluster fermented for 8 weeks before being pressed by hand and transferred to a cigar-shaped barrel for 14 months on light lees until bottling in January 2021. Our unique cigar shaped barrel was crafted for us by Master Cooper Philippe Grillo of Atelier Center of France and is the same design he conceptualized with Didier Dagueneau for his renowned Sauvignon Blancs from the Loire region in France.

Vineyard:	Garnier Vineyard
AVA:	Columbia Gorge
Soil:	shallow sandy loam with basalt
Harvest:	September 1, 2021
Fermentation:	stainless steel with whole clusters
Aging:	14 months on light lees, cigar shaped barrel
Finish Chemistry:	13.1%, 6.2g/L TA, 3.46 pH

### TASTING NOTES:

A forest walk in spring time opening to a view of the sea. I love the expression of greenness here fresh and newly risen like fiddleheads, pea shoots, spruce tips and nettle. There is lime zest and ginger, bay leaf and sea greens, angelica, bee balm, cardamom and salt. This wine is expansive, mouthwatering and wide with a texture and acidity almost crystalline. It makes me think of fractals, an energetic geometry you can taste.