

2023 GORGEOUS SAVVY SAUVIGNON BLANC

Our 'Gorgeous Savvy' 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.

The fruit for our 2023 was hand harvested on September 5th, danced around on then whole bunch pressed with portions fermented and aged in a concrete egg, stainless steel barrels, and cigar-shaped oak barrels. After primary fermentation, the wine was aged for 5 months on light lees and bottled on March 13th, 2023.

Vineyard: Garnier Vineyard

AVA: Columbia Gorge

Soil: shallow sandy loam with basalt

Harvest: September 5, 2023

Fermentation: concrete egg, stainless steel,

cigar-shaped barrels, neutral barrels

Finish Chemistry: 13.1%, 7.3g/L TA, 3.14 pH

TASTING NOTES:

Vibrant and citrus as if from another dimension.

Intergalactic lemon grass with cool mint and so many white flowers that probably grow in Hawaii – plumeria, gardenia & night jasmine. And if celery were a flower some of that too with a pinch and a half of salt. Delicious and salivaty, juicy and yum. Maui wowie sherbet with an earth note just a hint, reminding us we're tethered to this place we call home, but we can see to the stars.