



2014 SUPER SUBSTANCE SAUVIGNON BLANC

Limestone anchors this "Loire-style" Sauvignon Blanc. Linear and long with razor focus that drives through with Meyer lemon peel, dried herb, fresh cut grass and flint. Great density and compelling richness with acid galore that ties it all together in the end.

BLEND

100% Sauvignon Blanc

APPELLATION

Ancient Lakes

PRODUCTION

Yield: 3 Tons per Acre
100% Whole Cluster
Yeast: Native
50% Concrete Tanks
50% Barrel Fermented Puncheon
No Malolactic
75% Once-used Oak
9 Months Aged on Lees in Puncheons

WINE ANALYSIS

0.7 g/100mL Titratable Acidity
3.27 pH
13.5% Alcohol

CURRENT & PAST SCORES

91 Points, *Robert Parker's Wine Advocate*

"Up there with the top Sauvignon Blancs from Washington, the 2014 Sauvignon Blanc was fermented in a combination of concrete tanks and barrel. It has a Loire-like minerality as well as terrific notes of citrus rind, lychee and dried herbs. These give way to a pure, crisp, downright delicious white that has bright acidity, good texture and a clean, crisp finish. It's a terrific value to drink over the coming 2-3 years, and it might have an interesting evolution beyond that as well.."

VINEYARD

Sunset: Located in the Ancient Lakes AVA near the town of Quincy, Sunset Vineyard is situated on one of the land's many coulees (a canyon formed by the draining of the Missoula flood waters). Thin limestone soils with an elevation above 1200 feet provide Sunset the classic terroir of the Ancient Lakes AVA that have helped define the style of white grapes grown in the region.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining acidity.



SIXTO



WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

CASASMITH