2013 SUPER SUBSTANCE SAUVIGNON BLANC

What's so super about this wine? One sniff and you'll know. Sauvignon Blanc in the "Loire style." For example, Sancerre and Pouilly-Fume. Is there terroir? No question about it. Caliche, limestone, basalt, pure transparency and focus. For the flavors you figure it out. All I know is that you want this wine. Because I love it!

BLEND
100% Sauvignon Blanc

APPELLATION
Ancient Lakes

PRODUCTION
2.5 Tons Per Acre
100% Whole Cluster Pressed
Yeast: Native
50% Concrete Tanks
50% Puncheon
No Malolactic
43 Days on Skins
Once-used Oak
6 Months Aged on Lees in Puncheons

WINE ANALYSIS
0.78g/100mL Total Acidity
3.15 pH
12.5% Alcohol
0% RS; dry

CURRENT & PAST SCORES

91 Points, Robert Parker's Wine Advocate
"A total stunner, the 2013 Sauvignon Blanc is made in a more dense almost Loire-like style and was fermented and aged in a combination of concrete tank and barrel. Exotic lime, melon, dried herbs and wet stone qualities all emerge from this medium-bodied white that has racy acidity as well as ample texture and depth. Beautifully done, and also unique in that you don't see many Sauvignon Blancs from Washington made in this style, drink it over the coming year or so."

VINEYARDS

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

2013 was the warmest vintage since 2003, and cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous, full-flavored wine, while still keeping focus.

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