

APEX CELLARS II

2008 Sauvignon Blanc

II APEX

Blend

90% Sauvignon Blanc
10% Semillon

Bottling

pH: 3.28
TA: 0.63
Alc: 13%
RS: .02%

Vineyard Source

63% Olsen
13.5% Willard
13.5% Andrews
10% Klipsun

Bottling Date

March 24, 2008

Fermentation

90% stainless steel with VL3
and M1; 10% French barrels

Maturation

5 months stainless steel on
fine lees; 10% barrel

Fining

PVPP during fermentation,
light bentonite pre-bottling

Apex Cellars is one of Washington's most respected wineries. Its three brands, Apex, Apex II, and Bridgman, cover the spectrum from reserve-caliber, vineyard-designate wines to wines that can be enjoyed every day. Apex Cellars has one of the state's most enviable records for awards per wine entered in local, regional or national competitions. All of the winery's brands have received glowing reviews from respected wine experts here and abroad.

Yakima Valley

The sunny slopes of the Yakima Valley foothills provide the perfect growing conditions for producing intensely flavored, balanced and complex wines such as Merlot, Cabernet Sauvignon, Chardonnay, Riesling, and Syrah. Long sun-drenched days and cool evenings in this desert climate yield bold, hearty, and luscious world-class wines.

Tasting Note

Just how I like my Sauvignon Blanc – bright and tight! Fresh cut grass, mineral and gooseberry dominate the nose, whereas slight vanilla, pear, pineapple and orange blossom come through as nuances. Medium weight on the palate with fresh-cut grass, and pear flavors, zesty acidity and a persistent finish. A blend of 90% Stainless steel Sauvignon Blanc and 10% barrel fermented Semillon (2nd use French), this wine is best served quite cold to preserve the delicacy and acidity of this variety.

