

FISH HOUSE

2008 FISH HOUSE 100% Sauvignon Blanc

HOUSE WINE is the wine you drink anytime with anything... honest, tasty & real.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

TASTING NOTE

A bright, vibrant nose filled with citrus blossom, gooseberry and lemon zest aromas. The lively palate continues with gooseberry notes followed by kiwi, limeade and a hint of sugar cane. Lingering citrus on the long finish is complemented by balanced acidity.

BLEND

100%
Sauvignon Blanc

BOTTLING

PH 3.33
TA 6.4 g/L
RS .12%
Alc. 13.0%



MY HOUSE IS YOUR HOUSE