

WASHINGTON HILLS

2010

SAUVIGNON BLANC

VARIETY BLEND

100% Sauvignon Blanc

BOTTLING

pH: 3.2

TA: 0.69

ALC: 13.80%

RS: 0.34%

VINEYARD

Harker Farms, Oasis,
Phil Church, Willard, A&R

WASHINGTON STATE

Washington's success with vinifera 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 and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

TASTING NOTES

Beautiful passion fruit, mango and gooseberry aromatics welcome you to this fragrant Sauvignon Blanc. The creamy mouthfeel leads to key lime with candied lemon peel on the balanced finish.

VINTAGE NOTES

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.



Defining

WASHINGTON WINES

www.washingtonhills.com