

FISH HOUSE

2010 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 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.

TASTING NOTE

A beautiful nose filled with aromatics of lemongrass, straw, lime leaf and a hint of sugar cane. Bright notes of citrus, lemon zest and Georgia peach lead to a well balanced finish.

FOOD PAIRINGS

Grilled Chicken, Scallops, Roasted Vegetables

BLEND

100%
Sauvignon Blanc

BOTTLING

PH 3.2
TA 6.9 g/L

RS .27%

Alc. 13.0%

CASES

3,200



MY HOUSE IS YOUR HOUSE