

# THE 2018 SAUVIGNON BLANC

## WINEGROWING INFORMATION

In 2018 we enjoyed a long, cool, even growing season with perfectly timed rainfall and no major heat spikes. These growing conditions resulted in a long hang time and later than usual harvest for our Sauvignon Blanc and Sauvignon Musqué which occurred on September 10th. The result was fruit with intense flavors and voluminous aromatics.

Eisele Vineyard cuttings of Sauvignon Blanc and Sauvignon Musqué were introduced to our vineyard in 2008. The exceptional soil drainage on Kamen Estate and fractured volcanic rock without ceilings of ash create the perfect spot for growing these varietals.

Our Sauvignon Blanc is made in concrete egg tanks without malolactic fermentation to preserve the wine's incredible aromatics and natural acidity. The constant contact with the lees adds amazing texture and weight without any wood influence.

## WINEMAKER'S TASTING NOTES

Aromas of green apple, pineapple, white fleshed stone fruit, star fruit and ginger blossoms explode from the glass; followed by hints of raw sugar cane, honeydew rind, quartz and lemon verbena. The palate possesses amazing texture and a backbone of racy acidity. Flavors of Rainier cherries and white stone fruits are abundant and lead to a fresh and lively finish.

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### Vineyard Information

Estate Grown: 85% Sauvignon Blanc, 15% Sauvignon Musqué  
Southern Mayacamas Mountains Elevation 1100–1450 ft.  
Moon Mountain District, Certified Organic Vineyards

### Production and Technical Data

Alcohol: 13.9% | Production: 320 cases | Release Date: August 2019

