

## 2011 Sauvignon Blanc Columbia Valley

### Tasting Notes

Bright citrus, grapefruit and green apple aromas lead through the palate with a light herbal grassy note.

### Vintage

Cooler than average spring temperatures delayed bud break and bloom by 20-30 days. Consistent warm summer temperatures without our usual periods of +100°F provided us with ideal conditions for ripening. Harvest, began about three weeks later than normal.

### Vineyards

Outlook Vineyards-Yakima Valley

### Winemaking

Fermented entirely in stainless steel for a period of 32 days. Wine remained on the lees for 3 months, stirred every two weeks. 100% Sauvignon Blanc.

### Technical Data

TA	6.4 g/L
pH	3.11
Alcohol	12.9%
RS	0.2 g/L
MA	1.12 g/L
Yeast Strain	VIN 13
Cases Produced	392

