



SEVEN HILLS

WINERY

2019 SAUVIGNON BLANC *Columbia Valley*

WINEMAKER'S NOTES

This fourth vintage of our Sauvignon Blanc maintains our dedication to old vine and hillside sites. For this wine, we carefully select an assortment of small, hand farmed vineyards to source complementary components of Sauvignon Blanc, Semillon and Muscat. Most of the juice is fermented in stainless steel, while 10% is fermented in large capacity Fraîcheur and Craie barrels that were specifically designed for white Bordeaux varieties. The barrel fermentation lends richness and density to the wine, while the stainless portion emphasizes fruit and vibrancy.

Our Sauvignon Blanc is zesty and refreshing, with bright fruit and sweet honeysuckle, yet has an underlying richness, resulting in a wine of medium body and substance. With hints of hints of pineapple, clementine, honeysuckle and white pepper, it is a delightful aperitif and will pair well with seafood, salads, and lighter meat dishes.

TECHNICAL NOTES

VINEYARD	<i>Select sites from diverse terroirs across Columbia Valley</i>				
VARIETALS	<i>95% Sauvignon Blanc, 4% Semillon, 1% Muscat</i>				
VINTAGE	<i>Late winter leading into a normal spring with good flowering and set. Mild summer with a cool September provided great flavor, color and acidity in the wines.</i>				
VINIFICATION	<i>90% fermented at low temperatures in stainless steel. 10% barrel fermented and aged for 5 months in 300L Fraicheur and Craie oaks.</i>				
COLOR	<i>Pale golden straw</i>				
AROMA	<i>Aromas of pineapple, clementine, pear, honeysuckle and white pepper</i>				
TASTE	<i>Brisk and refreshing with pear, lemon zest, kiwi, white peach and baking spice</i>				
ALCOHOL	13.5%	LOT SIZE	4450 cases	SRP	\$16.00



SEVENHILLSWINERY.COM

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