



## SEVEN HILLS WINERY

### 2021 SAUVIGNON BLANC COLUMBIA VALLEY

*Our Sauvignon Blanc is classically styled using stainless steel and barrel fermentation to create perfect balance of lush, ripe stone fruit with a crisp citrus finish. 3% Orange Muscat is added for heightened aromatics of citrus blossom, apricot, and pear.*

#### VITICULTURE & WINEMAKING

Selecting from diverse terroirs within Washington's Columbia Valley AVA, we source our Sauvignon Blanc from old vines of Bacchus vineyard (planted 1972) and Gamache vineyard (Planted 1982) and the hillside location of Den Hoed Sunnyside and Carousel vineyard. Our Orange Muscat is sourced from Lonesome Springs Ranch vineyard. The grapes are gently destemmed and pressed. Then the juice is settled, inoculated with a selection of aromatic yeast, and slowly fermented at low temperatures in stainless steel tanks with a small portion barrel fermented in 300L French barriques until dry. Thereafter, the wine rests sur lie until bottling in early February. Finally, the wine is crossflow filtered. Our Sauvignon Blanc is Vegan, with a minimal amount of SO2 added.

#### VINTAGE

The 2021 growing season brought a dry spring with normal growing conditions. Summer brought record breaking heat and the hottest growing year on record. With the hot summer, we saw crops that were 25-50% less than estimated in the spring. We kicked off harvest on August 26th with our Sauvignon Blanc from 1972 plantings in the White Bluffs AVA and wrapped up harvest on October 18th with Carménère from our estate vineyard. Due to the dry, hot, and lower yield season, the 2021 vintage produced wines with great density, flavor, and structure.

The Sauvignon Blanc grapes we harvested on August 26th, September 1st, 7th & 8th. The Orange Muscat was harvested on September 17th.

#### TASTING NOTES

Pale yellow with hues of green. Aromas of grapefruit, lime zest, and quince with hints of lemongrass, and crushed stone. The palate is medium light with flavors of fresh peaches, lemon zest, and wet stone. This Sauvignon Blanc has a refreshing and lingering citrus finish. Pairs with grilled asparagus topped with parmesan cheese, or a peach and goat cheese arugula salad or oysters. Perfect for a sunny patio.

#### ANALYSIS

**VARIETALS** 97% Sauvignon Blanc, 3% Orange Muscat

**ALCOHOL** 13.5%      **PH** 3.22      **TA** 7.02 g/L



#### KEY FACTS

- Sauvignon Blanc done in a dry, fruitful, refreshing style. In a growing category +40% Vol and +33% Sales in WA Sauvignon Blanc (IRI 52 week ending 2.20.22).
- A refreshing and food friendly Sauvignon Blanc. Fermentation with aromatic yeast in stainless steel tanks at low temperatures.
- Quality-driven wine, from vineyard to winemaking, from a trusted Washington brand with a 40 year history.