



SEVEN HILLS

W I N E R Y

2020 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 and 1% Muscadelle are 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 vineyard. Our Orange Muscat and Muscadelle are 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 March. Finally, the wine is sterile filtered using the gentle process of plate and frame filtration. Our Sauvignon Blanc is Vegan, with a minimal amount of SO₂ added.

VINTAGE

The 2020 growing season began in mid-April with bud break, with bloom beginning in the 3rd week of May, slightly ahead of average. We had a very wet Spring which demanded extra work in our vineyards to ensure an even and healthy crop. July and August were consistently warm without many heat spikes. September brought above-average temperatures creating an abnormally dry month which allowed us to harvest in September. Harvest started on the 1st of September and the last lot was brought in on September 22nd. Overall, the 2020 vintage was a relatively warm growing year (3097 Growing Degree Days (GDD) compared to 3157 GDD in 2015) with smaller crops than average.

TASTING NOTES

Pale yellow with hues of green. Aromas of white peach, lemongrass and lime zest, with hints of fresh herbs, and clementine. The palate is medium light with flavors of fresh peaches, pears, 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 96% Sauvignon Blanc, 3% Orange Muscat, 1% Muscadelle

ALCOHOL 13.5% PH 3.27 TA 5.8 g/L

KEY FACTS

- *Sauvignon Blanc done in a dry, fruitful, refreshing style. In a growing category +16% \$ Sales, 9% Vol in WA Sauvignon Blanc (AC Nielsen 52 weeks ending 5.1.21).*
- *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.*