



SEVEN HILLS

WINERY

2022 SAUVIGNON BLANC

COLUMBIA VALLEY

Our Sauvignon Blanc is classically styled using stainless steel and barrel fermentation to create a perfect balance of lush, juicy flavors with a crisp fruitful finish.

VITICULTURE & WINEMAKING

Selecting from diverse terroirs within the Columbia Valley AVA, we source our Sauvignon Blanc from old vines of Bacchus vineyard (planted 1972), Gamache vineyard (Planted 1982), Olsen vineyard, Oasis vineyard and the hillside location of Den Hoed Sunnyside and Carousel vineyard. Our Orange Muscat and Muscadelle are sourced from Lonesome Springs Ranch vineyard. Semillon comes from Klipsun vineyard off Red Mountain. The grapes are machine picked and hauled straight to the press. 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 and 500L French barriques. After that, the wine rests sur lie until bottling. Finally, the wine is crossflow filtered before bottling to ensure that every bottle of Sauvignon Blanc is delicious from coast to coast. Our Sauvignon Blanc is Vegan, with a minimal amount of SO₂ added.

VINTAGE

The 2022 growing season started later than normal, with bud break beginning around Mid-April. April and May continued to be cool and wet. We had the lowest number of Growing Degree Days (GGD) ever recorded in those two months. July and August brought warmer weather, moving our GDD closer to the long-term average. The warmer weather continued into September and October, ripening the grapes so they were able to be picked at the ideal time.

Our first Sauvignon Blanc was picked from Red Mountain on September 27th, a month later than the first Sauvignon Blanc of 2021. Then the avalanche of Sauvignon Blanc began on October 5th and ended on October 11th. Semillon was harvested on October 10th. The Orange Muscat and Muscadelle were picked on October 20th, bringing the white wine harvest to an end.

TASTING NOTES

Pale yellow with hues of green. An aromatic explosion of citrus and tropical with grapefruit, kiwi, and guava leading the way with hints of honeysuckle, starfruit, and crushed stone. The palate is medium body with flavors of grapefruit, lemon panna cotta, and wet stone. Medium acid brings a refreshing and lingering citrus finish with a touch of mango. Pair with grilled asparagus topped with parmesan cheese, halibut with lemon caper sauce, Humboldt Fog Goat Cheese, or fresh oysters. Perfect for a sunny patio. Ideal drinking is now - 3 years.

ANALYSIS

VARIETALS 90% Sauvignon Blanc, 7% Semillon, 2% Muscadelle & 1% Orange Muscat

ALCOHOL 13.5% **PH** 3.31 **TA** 5.80 g/L



KEY FACTS

- Crafted in a dry, fruitful, refreshing style. WA Sauvignon Blanc is a growing category +84% Vol and +95% \$ (\$15-\$20, IRI 52 week ending 11/6/22)
- 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.