



SEVEN HILLS WINERY

2023 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, and Oasis vineyard, Aquilini vineyard and the hillside location of Den Hoed Sunnyside and Carousel vineyard. 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 until dry. 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 2023 growing season brought a warmer spring with normal growing conditions, very similar to Growing Degrees Days as 2021. Summer brought ideal growing conditions with warm days and cool evenings. Mother Nature gave us a perfect fall allowing us to hang fruit until desired brix levels. Harvest began on August 29th with Sauvignon Blanc from Horse Heaven Hills AVA and completed harvest on October 12th with Cabernet Sauvignon from our 1980 planting on the estate vineyard. The 2023 vintage produced wines with great flavor, density, and structure.

Our first Sauvignon Blanc was picked from Horse Heaven Hills on August 29th, a month earlier than the first Sauvignon Blanc of 2022. Then the avalanche of Sauvignon Blanc began on September 7th and ended on September 11th.

TASTING NOTES

Pale yellow with hues of green. An aromatic explosion of white peach, tangerine and lychee with grapefruit, and grilled pineapple followed by hints of honeysuckle, starfruit, and crushed stone. The palate is medium body with silky texture leads into flavors of white peach, and pear. Medium acid brings a refreshing and lingering citrus finish with a touch of pineapple and minerality leaving you to want another sip. Pairs with grilled asparagus topped with parmesan cheese, fish tacos, Humboldt Fog Goat Cheese, or fresh oysters. My favorite pairing is with a sunny patio and friends. Ideal drinking is now - 3 years.

ANALYSIS

VARIETALS 99% Sauvignon Blanc & 1% Muscat

ALCOHOL 13.5% **PH** 3.3 **TA** 6.1 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.