

# WATERBROOK

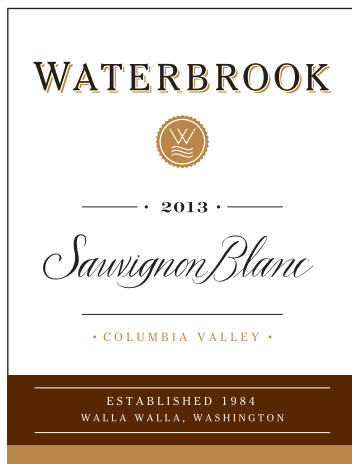


— • 2013 • —

## Sauvignon Blanc

COLUMBIA VALLEY

*This refreshing Sauvignon Blanc is guaranteed to be a crowd favorite.  
Perfectly balanced to pair with food or enjoyed on its own.*



TASTING NOTE  
by Winemaker  
JOHN FREEMAN

This classic Washington Sauvignon Blanc offers fresh-cut grass and cottonwood tree aromas, followed by lemon and gooseberry flavors. Bright but not acidic, this wine refreshes the palate and finishes with wet stone-like minerality and ripe pineapple notes. Enjoy with seafood such as lemongrass-infused halibut, lobster bisque and seared scallops.

VINEYARD SOURCES

Oasis & Sagemoor Vineyards

BLEND

97% Sauvignon Blanc, 3% Riesling

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest. As the Chardonnay harvest slowed, Riesling picked up.

### WINE MAKING NOTES

**Harvest Date:** 8/8/13 – 9/9/13

**Yeast:** S102

**Malolactic:** None

**Oak:** 100% Stainless Steel

**Aging:** 6 months

**Fining:** Bentonite

**T/A:** 7.0g/l

**pH:** 3.22

**RS:** 5 g/l

**Alcohol:** 12.4%

**Bottled:** 4/8-9/14

**Cases Produced:** 6,000

**Release Date:** May 2014

FOOD PAIRINGS

Crab cakes, Sushi, or Pasta with Spring Vegetables

REVIEWS

New Release