

WATERBROOK

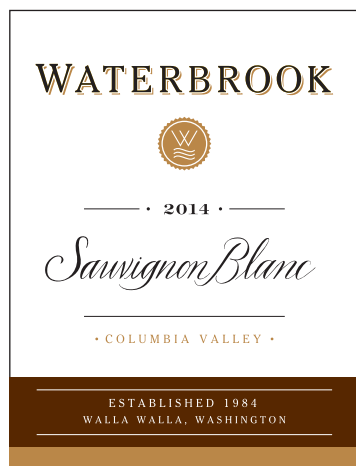


— • 2014 • —

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

Our 2014 Sauvignon Blanc offers fresh-cut grass, lemon zest, and wet stone aromatics. A refreshing palate of kiwi and gooseberry flavors is balanced with sharp and focused acid. Hints of dried mango and white peach linger on the finish.

VINEYARD SOURCES

Oasis, Willard

BLEND

100% Sauvignon Blanc

VINTAGE NOTE

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped up in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

FOOD PAIRINGS

Crab cakes, Sushi, or Pasta with Spring Vegetables

REVIEWS

New Release

WINEMAKING NOTES

Harvest Date: 9/16/14 – 10/20/14

Yeast: Vivace

ML: None

Oak: 100% Stainless Steel

Aged: 3.5 months

TA 5.1 g/L PH: 3.35

RS: 4.7 g/L (0.47%)

Fining: Bentonite

Alcohol: 13.07%

Bottled: February 17 – 18, 2015

Cases Produced: 4,814

Release Date: March 2015