

WATERBROOK

• 2015 •

Sauvignon Blanc

COLUMBIA VALLEY



VINTAGE NOTE

The 2015 Washington state harvest will go down in history as the vintage where parts of the state persevered above irrigation restrictions, several 100-degree days, and a few late-season regional wildfires that spared growers from any problems. It will also be noted as the year with a record surge in growing degree days, a harvest that started early and ended by mid-October, and a bounty that surpassed even the 227,000-ton record set during the 2014 Washington harvest. Fruit flavors from this harvest are concentrated and intense, with moderate berry size, excellent phenolic ripeness and balanced acidity.

TASTING NOTE

Lemon zest and fresh papaya aromatics introduce a balanced, soft and silky textured wine. Flinty, mineral driven flavors including wet stone layered with tropical and citrus notes, finishing clean with racy acidity. Wine should be served chilled and enjoyed with shellfish (steamer clams, grilled oysters) or on its own, perfect for entertaining.

WINEMAKING

Yeast: Ferm Q Citrus

Fining: Bentonite

Aging: Tank-aged 4.5 months

Alcohol: 13.3%

TA: 6.0 g/l

Bottled: January 21–25, 2016

PH: 3.49

Cases Produced: 3,003

RS: 0.48 g/l

Release Date: Spring 2016