

# WATERBROOK

WALLA WALLA, WASHINGTON

• 2016 •

## *Sauvignon Blanc*

COLUMBIA VALLEY

### VINTAGE NOTE

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush, tropical notes, while early ripening red varietals are well-developed with bright fruit notes. Longer-ripening red varietals, like Cabernet Sauvignon, will show more savory characteristics than in years past, and should make for cellar-worthy wines.

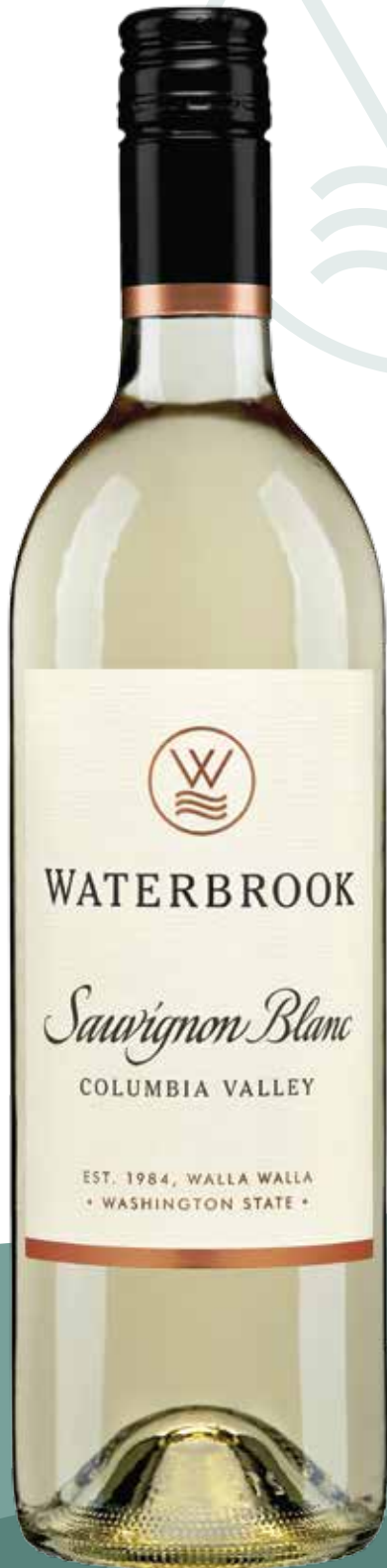
Grape Source: Oasis, Sagemoor

Variety Percentage: 100% Sauvignon Blanc

Harvest Date: August 24 – September 2, 2016

### TASTING NOTE

Lemongrass and fresh pineapple aromas lead to clean and refreshing flavors of wet stone, gooseberry and lime zest. Balanced alcohol promotes bright acid on the zingy, fruity finish.



### WINEMAKING

Yeast: Vivache, ES 181

ML: None

Oak: None

Aged: 4.5 months in SS

Fining: Bentonite

TA: 5.6g/l PH: 3.41

RS: 1.63 g/l (below threshold)

Alcohol: 13.05%

Bottled: January 19, 2017

Cases Produced: 2496