

TENOR

2018 Sauvignon Blanc



The 2018 Tenor Sauvignon Blanc was crafted from two vineyards in Washington State along the Royal Slope AVA. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested over the very early mornings of September 15th and 16th, 2018.

Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then 100% barrel fermented. Using only the free-run wine, it was then moved to puncheons and stainless steel tanks for further cellaring. After nearly 50 individual evaluations by our winemaking team, only 1 puncheon and 2 tanks were selected and bottled, without fining or filtration, on July 2, 2019, resulting in only 105 cases.

"Notes of white flowers, bergamot, ginger, and green tea. Swirling adds white peach pit, caramelized kumquat, and lightly toasted puff pastry. The palate has a pithy citrus, a hint of bloomed baking spice, and vibrant acidity. A beautifully complex wine with verve, density, and a spice filled finish."

-ARYN MORELL, WINEMAKER

SELECT VINEYARD

- ① Royal Slope AVA La Reyna Blanca, Solaksen

Labeled AVA	Columbia valley
Case Production	105
Varietal Breakdown	100% Sauvignon Blanc
Vinification	Fermented and aged in puncheons and stainless steel
Alcohol	14.3%
Drinkability	Now - 2028
Retail	\$45

