

2017 OLIANE

Sauvignon Blanc

The story of this wine. We believe Washington State can make Sauvignon Blanc that competes with any in the world. Oliane is barrel fermented in French oak using native yeast and aged on the lees for 7 months. It is bottled unfiltered to allow for greatest expression and complexity.

Winemaker Tasting Note. “Leads with ripe aromas of grapefruit, Meyer lemon, peach, honey, and spring flowers. The palate is quite rich and palate coating, with stone fruits, citrus pith, crushed seashell, and sweet floral elements. A streak of minerally acidity keeps the wine focused and quenching through the finish.”

- Chris Peterson, Winemaker

92 pts, Jeb Dunnock: “A blend of Boushey Vineyard and Red Willow, the 100% varietal 2017 Sauvignon Blanc Oliane offers racy, lively notes of citrus, lime, and crushed rocks. Medium-bodied, fresh, lively, yet textured, with good density, it will benefit from a year of bottle age and keep for a decade.” - Jeb Dunnock

Vintage: 2017
AVA: Yakima Valley
100% Sauvignon Blanc

pH 3.15
TA 6.8 g/L
VA 0.30 g/L
Alcohol 12.5%

Winemaking:
Native yeast, barrel-fermentation.
5% new French oak,
10% concrete egg,
85% neutral French oak,
aged 7 months on the lees.
Bottled unfiltered.
Vineyards:
70% Boushey Vineyard
30% Red Willow Vineyard

Vintage Scores:

2012: Wine Advocate - 92, Vinous - 91
2013: Wine Advocate - 90, Vinous - 91
2014: Wine Advocate - 92, Vinous - 92
2015: Wine Advocate - 90, Vinous - 91
2016: Wine Enthusiast - 92 & Editors' Choice,
Vinous - 92, Suckling - 90, Wine Advocate - 90
2017: Jeb Dunnock - 92, Wine Advocate - 90

