

2018 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. “Lively and complex aromas of peach, lemon oil, fresh straw, wet stone, and hints of honey and baking spice on the nose. On the palate, the concentration and structure of the vintage comes through, carrying intense citrus oils, straw, tarragon, and rocky minerality through the finish. A livewire natural acidity and minerality make for a refreshing finish to this impressive wine. While tasting great now, this wine looks to have an easy decade of aging potential.”
- Chris Peterson, Winemaker

Vintage: 2018

Varietal: 100% Sauvignon Blanc

AVA: Yakima Valley

Vineyards: 67% Boushey Vineyard, 33% Red Willow Vineyard

Cases: 700

Winemaking: Native yeast, barrel fermented, bottled unfiltered. 25% concrete egg, 75% used French oak. Aged 7 months on the lees.

pH 3.91

TA 7.4 g/L

VA 0.44 g/L

Alcohol 13.6%

Release: May 2020

Stephen Tanzer, Vinous - 92 points:

“Bright yellow. Inviting aromas of ripe stone fruits, fresh pineapple, gooseberry and mirabelle. Tactile and delicious, with its white peach flavor complicated by a hint of tropical fruitiness from the Boushey component. Sound acidity and a note of shiso leaf give the wine lovely inner-mouth lift.”

- ST

