

2019 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. “This wine opens with lively aromas of white grapefruit, passionfruit, sweet hay, pea vine, tarragon, and a whiff of struck flint. There’s an intensity to the palate, bringing lime and grapefruit, sweet spring herbs, and fresh mown hay notes, carried by a concentrated mid-palate with bright acidity. It’s showing perfectly now, and promises to age nicely over the next decade.” - Chris Peterson, Winemaker

Vintage: 2019

Varietal: 100% Sauvignon Blanc

AVA: Yakima Valley

Vineyards: 60% Boushey Vineyard, 40% Red Willow Vineyard

Winemaking: Native yeast, 15% concrete fermentation, with the rest in neutral French oak for 7 months.

Alcohol: 12.8%

Cases: 810

Release: May 2021



92 points - Wine Enthusiast

“A blend of Boushey and Red Willow fruit, with reductive aromas in the lead out of the gate. Behind that are notes of sweet herb along with wet stone and lime. There’s plenty of texture behind the flavors along with the middle briskness and racy acidity of the vintage. A stone and citrus-filled finish follows. Give a short decant if drinking in the near term.” - Sean Sullivan, Wine Enthusiast



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