

# 2020 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.** “Bright and rich aromas of nectarine, tart apple, Meyer lemon, and sun-dried hay. The palate is marked by a balance of fresh acidity with rich concentration of citrus, stone fruit, white flowers, and crushed seashells. The finish echoes with citrus peel, fresh herbs, and a bit of freshening sea spray. This is drinking great now, and may be the most age-worthy vintage yet for Oliane. Drink now-2030+.” - Chris Peterson, Winemaker

**Vintage:** 2020

**Varietal:** 100% Sauvignon Blanc

**AVA:** Yakima Valley

**Vineyards:** 70% Boushey Vineyard, 30% Red Willow Vineyard

**Winemaking:** Native yeast fermentation; aged 7 months in 40% concrete egg, 60% French oak of which 5% is new.

**Alcohol:** 13.4%

**Cases:** 575

**Release:** May 21, 2022



### Past Vintage Scores

**2019:** 92 & Editors' Choice, Wine Enthusiast; 92, Vinous

**2018:** 92, Vinous

**2017:** 92, Jeb Dunnuck

**2016:** 92 & Editors' Choice, Wine Enthusiast; 92, Vinous

