



2022 Sauvignon Blanc Willamette Valley

185 Cases Produced

Vineyard Composition

56% Barnes Vineyard, Cascade Foothills Oregon
44% Forest Hills Farm, Forest Hills Oregon

Chemistry

13% Alcohol
9.0 g/L Titratable Acidity
3.06 pH

Production Notes

I have always loved Sauvignon blanc. Not as a geeky wine, but for its pure pleasure-giving qualities - in all its international permutations. I was introduced to the joys of Willamette Valley Sauvignon blanc by my first wine teacher Patty Green of Patricia Green Cellars. I got to work with it with her, as well as touch it while helping out Jay Somers (J. Christopher) and Andrew Rich. These three - The Sauvignon Blanc Cartel - really defined the varietal in Oregon. We are only continuing what they started.

Vineyard Notes

This bottling is comprised of grapes from Forest Hills Farms just west of Forest Grove and Barnes Vineyard out near Mount Angel on the Cascades side of the Valley. The warmer Forest Hills site brings the bass lines and the fruitier aspects of the melody line, while the cooler and later-ripening Barnes Vineyard brings that high lonesome harmony and vibrant acidity.

Vintage Notes

The grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in stainless steel drums and small poly tanks using a selection of commercial and native yeasts. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. This wine was bottled on March 1st, 2023