

## TWO | VINES

## 2007 SAUVIGNON BLANC

## GROWING SEASON

- The mild winter allowed the vines to remain in good shape throughout the cold months.
- Growing in May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- The heat spike led to a smaller canopy which allowed for more light penetration and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- During fruit set, weather conditions were favorable and the summer saw mild to average temperatures.
- Veraison started 10 days ahead of average.
- At the beginning of harvest, temperatures were moderate, and weather was ideal for harvest.

## VINEYARDS

- Washington state vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

## VINIFICATION

- Grapes were pressed, cold-settled, and racked off the solids into temperature-controlled stainless steel tanks.
- Inoculation with several yeast strains to enhance the aromatics and finish began the 14-20 day cool fermentation.
- The master blend was created just weeks before bottling.

## TASTING NOTES

*"This fresh and vibrant Sauvignon Blanc opens with aromas of citrus, melon, and hints of grass, which are typical notes of the variety. The bright fruit characters are repeated on the palate and finish with a crisp, juicy acidity."*

*Ray Einberger*

Ray Einberger, Winemaker

## VINEYARDS

Sourced predominately from the Horse Heaven Hills and Yakima Valley

## HARVEST DATE

October 15, 2007

## FERMENTATION

14-20 days with AC, VIN 7 & VL3 yeasts

## ALCOHOL

13.5%

## TOTAL ACIDITY

0.66 g/100ml

## PH

3.17

