

TWO | VINES

2008 SAUVIGNON BLANC

GROWING SEASON

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington State's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Columbia Valley 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 English boxwood, honeydew melon, and hints of dried herbs, which are typical notes of the variety. Juicy flavors of passion fruit and grapefruit finish with a racy, citrus-like acidity."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Sites throughout
Washington State

HARVEST DATE

September 19, 2008

FERMENTATION

14-20 days

ALCOHOL

13.5%

TOTAL ACIDITY

0.64 g/100ml

PH

3.19

