

2022

DIVISION-VILLAGES "LA FRONTIÈRE"

A bouquet of expressiveness!

BOX SCORE			
VARIETY	SAUVIGNON BLANC 100%	ALC	13.5%
APPELLATION	OREGON 83 WASHINGTON 17%	PH	3.34
AGEING	6 MONTHS IN FRENCH OAK BARRELS & STAINLESS STEEL BARRELS	PRODUCTION	357 CASES



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs and everything in between. 2022 was no different.

April was dramatic, to say the least. Bud break ensued for many of grape varieties in early April, and then a massive cold front brought very late-season snow and ice and caused widespread frost damage on many of the early buds. The rest of April and into June stayed rainy and unseasonably cool. Seriously behind at this point, many of us pondered if this growing season was done before it started. And then things changed. The sun came up, and the days warmed. The summer was ideal for the Northwest and slowly our spirits rose, but the nagging question remained, what will happen during the early fall? The weather held until October 16, enough time for us to harvest our sites in near-perfect conditions and with near-perfect ripeness.

The three sites that comprise the "La Frontière" Sauvignon Blanc come from distinctly different microclimates within the Pacific Northwest; the Willamette Valley, Columbia River Gorge, and western Yakima Valley. Each experienced a cooler-than-average growing season, but with more than enough time on the vines to develop complex phenolic flavors while retaining fresh acidity and modest alcohol levels.

WINEMAKING + FERMENTATION

Finding the appropriate moment to pick Sauvignon Blanc is by far the hardest decision. The grape holds onto vegetal flavors up until full phenolic ripeness is met, which in northern Oregon and western Washington climate, is typically right before the natural acidity begins to drop and drop quickly. Once picked, we whole cluster ferment and settle for a day before filling mostly neutral French oak barrels and stainless steel barrels. The fermentations begin naturally or with the aid of a pied de cuve pre-starter from the vineyard. We keep the lees quantities up to help create texture and age the wine for 6 months before blending and bottling.

TASTING NOTES

There's a fine line between the finest Sauvignon Blanc wines and well, not-so-good Sauvignon Blanc. We were skeptics too, but have found magic in the OR & WA soils and climate that delivers year in and year out to make a uniquely Pacific NW take on this global favorite. This new vintage is all about that balance - lovely fruit brought into perspective by minerality and the desire to just pour yourself another and ponder the great potential for this grape in this region.