



SPRUCE HILL WINERY

2023 SAUVIGNON BLANC



TECHNICAL DATA

AVA: Rattlesnake Hills

VARIETAL(S): 85% Sauvignon Blanc, Angiolina Vineyard
15% Semillon, Angiolina Vineyard

SUSTAINABILITY: This wine is made with grapes from Sustainable WA certified vineyards.

CELLAR TREATMENT:

Sauvignon Blanc is fermented in stainless steel

Semillon is fermented in stainless steel with 4 days of skin contact and barreled in neutral oak

PRODUCTION: 38 cases

ALCOHOL: 12.9% by volume

TASTING NOTES

Our white Bourdeaux-style blend of Sauvignon Blanc and Semillon is from Angiolina Vineyard in the Rattlesnake Hills, a Sustainable WA-certified vineyard. The Sauvignon Blanc was fermented in stainless steel and contributes subtle aromas of lemon curd, pear, and fig. The Semillon, which spent a bit of time in a neutral oak barrel after fermentation, contributed to the wine's rich and creamy texture. Medium acidity balances the blend and makes it an exceptional wine to pair with food.

The 2023 Sauvignon Blanc pairs beautifully with creamy, buttery, and lemony dishes, such as Arugula Salad with Lemon Vinaigrette, Pea Pasta, Seafood Risotto, or Pan Seared Halibut with Lemon Beurre Blanc. It also works well with sushi, grilled fish, and summer salads.

PRODUCTION NOTES

The Sauvignon Blanc grapes for this wine were harvested on September 22, 2023. The clusters were hand-sorted into the press, retaining only the best clusters. During a gentle pressing, a touch of dry ice helped preserve the vibrant aromas. After settling overnight, the juice was inoculated with X5 yeast, a natural strain specifically chosen to enhance Sauvignon Blanc's unique character. The fermentation was performed in stainless steel and lasted 22 days. The wine was racked and blended with 15% Semillon to help build complexity and add texture. The wine was bottled on February 19, 2024.