

SUBSTANCE

VINEYARD COLLECTION

2015 Substance Vineyard Collection Sauvignon Blanc

One whiff of this wine and I'm all in. In fact, diving in head first! From the onset citrus, hay, wet earth, thyme and marjoram. Giving way to a rich, lively and full palate and finishes with tropical notes and seashells. So good that I'm going to stay and splash around in it.

Current & Past Scores

90 Points, *Robert Parker's Wine Advocate*

"The white Bordeaux blend from this label, the 2015 Sauvignon Blanc Sunset Vineyard is 100% Sauvignon Blanc brought up in barrel. Notes of lemon curd, hints of citrus and white grapefruit all flow to a rounded and supple white that has integrated acidity and a clean finish. It's a seriously good white that's well worth its going rate."

91 Points, *Robert Parker's Wine Advocate (v2014)*

"Up there with the top Sauvignon Blancs from Washington, the 2014 Sauvignon Blanc was fermented in a combination of concrete tanks and barrel. It has a Loire-like minerality as well as terrific notes of citrus rind, lychee and dried herbs. These give way to a pure, crisp, downright delicious white that has bright acidity, good texture and a clean, crisp finish. It's a terrific value to drink over the coming 2-3 years, and it might have an interesting evolution beyond that as well."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Sunset Vineyard: (100%) Located in the Ancient Lakes AVA near the town of Quincy, Sunset Vineyard is situated on one of the land's many coulees (a canyon formed by the draining of the Missoula flood waters). Thin limestone soils with an elevation above 1200 feet provide Sunset the classic terroir of the Ancient Lakes AVA that have helped define the style of white grapes grown in the region.

Vintage

The 2015 harvest in Washington State started with an early spring bud break and continued into a warm summer. Although it started early and was a very warm year, the fall turned out to be long and temperate, which gave great ripening to our fruit, bright acid, low alcohol and beautiful complexity.

Blend

100% Sauvignon Blanc

Appellation

Ancient Lakes

Production

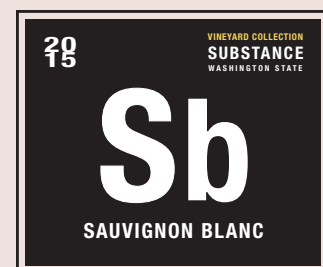
Yield: 3.2 tons per acre
Yeast: native
100% whole cluster pressed
50% concrete tank, 50% neutral oak
No malolactic fermentation
9 months aged on lees
(100% neutral barriques)

Wine Analysis

7.0 g/L titratable acidity
3.39 pH
13.0% Alcohol

UPC

184745003011



SIXTO



SUBSTANCE

B. Leighton