SUBSTANCE VINEYARD COLLECTION

2016 Substance Vineyard Collection Sauvignon Blanc

Electrifying. Energy galore! Where there's fruit...there's green papaya, kiwi, d'anjou pear, straw, kiss of jasmine. Where there's minerality... there's seashells, oyster, flint, gun powder, warm sand. Where there's complexity...there's balance and purity. There is Substance.

Current & Past Scores

93+ Points, Robert Parker's Wine Advocate

"The 2016 Sauvignon Blanc Sunset Vineyard reveals notes of lemon oil and delicate botanicals framed by light reduction that would be very much at home in the eastern Loire Valley. On the palate, it's medium to full-bodied, pure and racy, with a textural attack underpinned by loads of cut and chalky tension. This is a world away from the insipid, ester-laden concoctions that commonly pass for Sauvignon Blanc, and it's refreshing in every sense. The price is outrageously low for the quality."

93 Points, James Suckling

"A beautiful and linear white with dried apples, peaches and white pepper. Oyster shell to boot. Full-bodied, dense and layered with beautiful fruit and a long finish. Love the fruit and density. Serious white. Drink or hold."

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 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

100% Sauvignon Blanc

Appellation

Ancient Lakes

Production

Yield: 2.2 tons per acre Yeast: native 100% whole cluster pressed 50% concrete tank, 50% neutral oak No malolactic fermentation 10 months aged on lees (100% neutral oak barriques)

Wine Analysis

7.9 g/L titratable acidity3.22 pH13.0% alcoholNo residual sugar

UPC

184745003011









SUBSTANCE

