

# SUBSTANCE

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## 2018 SUBSTANCE VINEYARD COLLECTION SAUVIGNON BLANC

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Lemon peel, oyster shell, gunpowder abound in a fascinating and complex beginning. Lemonsicle, enoki and limestone reveal the layered, electrifying and all-encompassing experience that is this timeless yet contemporary classic.



### VINTAGE NOTES

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The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

### CURRENT & PAST SCORES

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#### **93 Points, *James Suckling***

“This is a dense, phenolic white with dried lemon-rind, sliced-apple and honey character. Full-bodied, layered and flavorful. Lots of zesty character. Lots of limey character. 50% fermented in concrete and some large barrels. Natural yeast. Drink or hold.”

### WINEMAKING

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**Varietal Breakdown:** 100% Sauvignon Blanc

**Appellation:** Ancient Lakes of Columbia Valley

**Vineyard(s):** Sunset Vineyard (100%)

**Production:** 3.0 tons per acre | Native yeast | 100% whole cluster pressed | 50% concrete tank; 50% French oak | No malolactic fermentation | 9 months aged on lees (60% new French oak Demi-Muids, 600L barrels)

**Wine Analysis:** 7.5 g/L titratable acidity | 3.21 pH | 13.0% alcohol | No residual sugar

**UPC:** 184745003011



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