

SUBSTANCE

SUBSTANCE VINEYARD COLLECTION SAUVIGNON BLANC 2019

TASTING NOTES BY WINEMAKER CHARLES SMITH

A mountain of crushed minerals greets the senses as a gateway to lemon peel, lime leaves and melon rind which adds to the depth of this focused elixir. Ever-expanding and building to a long and satisfying finish.



VINTAGE NOTES

The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

CURRENT SCORES

92 Points, *James Suckling*

"A pretty white with sliced white peach, apple, lemon and a hint of lychee. It's medium-to full-bodied with a compact palate and a lightly chewy finish. But always tight and focused. Drink now."

91 Points, *Jeb Dunnuck*

"Coming from the Sunset Vineyard in the Ancient Lakes region of Washington State, the 2019 Sauvignon Blanc Vineyard Collection reveals a light gold hue as well as classic, ripe Sauvignon notes of chalky minerality, honeyed citrus, green herbs, and exotic flowers. Nicely textured on the palate, with medium-bodied richness and bright, almost racy acidity, it stays balanced and enjoyable, with lots of character. Give bottles another year or so and it will have 7-8 years of longevity. It's a heck of a wine for the price!"

VINEYARD

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.

WINEMAKING

Varietal Breakdown: 100% Sauvignon Blanc

Appellation: Ancient Lakes of Columbia Valley

Production: 2.7 tons per acre, native yeast, 100% whole cluster press.

Fermentation: 50% concrete tank, 50% French Oak Demi-Muid. 10 months barrel-aged on lees in 31% new French oak barriques

Wine Analysis: 6.9 g/L titratable acidity, 3.22 pH, 13% alcohol, no residual sugar

UPC: 184745003011