

SUBSTANCE

2022 SUBSTANCE 'Sb' SAUVIGNON BLANC

TASTING NOTES BY WINEMAKER CHARLES SMITH

Pretty. Inviting. Bright. Think a lovely day on the beach with warm sun and a slight breeze... sea water in the air... a summer delight. Grapefruit, orange peel, lime zest mingling with green grass, tomatillo and a piercing minerality running through your glass. So nice it puts a smile on your face.

VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT & PAST SCORES

91 Points, *James Suckling*

"This is a fresh and clean white with notes of green apples, lime peel and gooseberries. It's medium-bodied with refreshing salty undertones. Drink now."

91 Points, *James Suckling* (v2021)

"Very aromatic with glazed lemons, sliced pears, chamomile and spring honey. It's medium-bodied and dry with tangy acidity and juicy citrus fruit in the middle. Flavorful with a stony minerality at the end. Drink now. Screw cap."

VINEYARDS

Rosebud (34%), Sunset (30%), Frenchman Hills (22%), Art den Hoed (14%)

WINEMAKING

Varietal Breakdown: 100% Sauvignon Blanc

Appellation: Columbia Valley

Production: 6 tons per acre, native yeast, fermentation in stainless steel tanks | 7 months aged on lees in 100% stainless steel tanks

Wine Analysis: 5.5 g/L titratable acidity, 3.24 pH, 13% alcohol, no residual sugar

UPC: 184745003035

