2022

Sauvignon Blanc

THE STORY OF SAUV BLANC

Surf's up and you're off to explore. This tropical fruit-forward wine is bursting with a passion fruit and grapefruit aroma and a taste that is sure to keep you refreshed on a warm day. Transport yourself to your own personal oasis as you sip on this light, summery wine.

REFRESH WITH WASHINGTON SAUV BLANC











Lemongrass Papaya

ELEMENTS



BRISK LIGHT





CLEAN

BEST SHARED

Out of Office Vibes Pool/Beach Worthy After a long hike

VINEYARD

Located in the heart of the Yakima Valley, providing a very unique location especially for this varietal. The cliffs and Yakima River shelter the site from high summer temperatures and allows for an extended ripening phase providing a deep full flavor profile while maintaining freshness. This soil type is primarily silt loam-based soils on top of fractured basalt. The elevation of the site is about 850 feet. creating a zesty and vibrant character.

Varietal:

100%

Sauvignon Blanc

Harvest Date:

9/24/2022

Bottling Date: 6/01/2023

Alcohol: 13.9%

Aging: 40% Concrete Egg, 60% Stainless

Steel

AVA: Washington **Cases Produced:**

1391

Residual: 1.4 g/L



ROCKBLOCK

2022

Sauvignon Blanc

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TASTING NOTES









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ELEMENTS





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