

2022 OLIANE

Sauvignon Blanc

The Story of This Wine. We believe Washington State can make Sauvignon Blanc that competes with any in the world. Oliane is barrel fermented in French oak using native yeast and aged on the lees for 7 months. It is bottled unfiltered to allow for greatest expression and complexity.

Winemaker's Tasting Notes. "On the nose, this wine features white nectarine, guava, Meyer lemon, newly mown hay, hints of toasted bread and sun dried river stones. Very balanced and energetic on the palate, with bright grapefruit, barely ripe peach, lemon oil, and a lively, almost savory, minerality. The finish is crisp and lengthy, showing a lot of depth and concentration. While this is showing great to enjoy any time, it also ages very well for 5-8 years." - Chris Peterson, Winemaker

Blend: 100% Sauvignon Blanc

AVA: Yakima Valley

Vineyards: 62% Boushey, 38% Red Willow

Cases: 693

Winemaking: Native yeast fermentation. Aged 7 months in 60% neutral French oak, 35% concrete, 5% new French oak.

Alcohol: 12.6%

Release: May 2024

93 points, Owen Bargreen

"This beautiful 2022 Sauvignon Blanc was sourced from the Boushey (62%) and Red Willow (38%) vineyards in the Yakima Valley. On the nose this takes on layers of kiwi, sourdough bread and green melon notes that all take shape in the glass. The palate is beautifully textured with serious underlying verve. Soft, round and generous on the mouth, don't serve this beautiful wine too warm. Drink 2024-2032."

