

Barons

2013

Barons Sauvignon Blanc

Columbia Valley

Vineyards: Rosebud Vineyard
Appellation: 100% Columbia Valley
Grape Varieties: 91% Sauvignon Blanc, 9% Semillon
Average Vine Age: 17 years
Average Yields: 2.3 Tons /Acre
Harvest dates: September 7th - September 14th, 2013

Fermentation Vessel: 54% French Oak, 26% Stainless Steel,
14% French Concrete Egg, 6% Acacia
Barrel Age: 67% New & 33% Neutral
Barrel Maker: Mixed
Time in Barrel: 8 Months
Fining: Bentonite Clay
Filtration: Sterile Filtration
Alcohol (ethanol): 14.1% by volume
pH: 3.21
Titrateable Acidity: 6.5 g/L
Sulfur Dioxide: 19 parts per million at bottling

Total Production: 325 cases - (12x750mL bottles)

Suggested Retail: \$18.00 / 750mL bottle

Release Date: May 2014

Tasting Notes:

Our 2013 Sauvignon Blanc has a light straw color and looks "thicker" than we are used to seeing in dry white wines. The nose is complex, and reminiscent of fresh pineapple topped with vanilla custard. In the mouth the wine is lively and bright, with an almost peaty character interwoven with citrus peel and Meyer lemon. Supple and refined, with richness and an Earl Grey note to the finish. Superb now, yet capable of developing additional flavors with 1-2 years of bottle aging.

