

Barons

2014 Barons Sauvignon Blanc Columbia Valley

Vineyards:	<i>Rosebud Vineyard</i>
Appellation:	<i>100% Columbia Valley</i>
Grape Varieties:	<i>91% Sauvignon Blanc, 9% Semillon</i>
Average Vine Age:	<i>18 years</i>
Average Yields:	<i>2.1 Tons /Acre</i>
Harvest date:	<i>September 2nd</i>
Fermentation:	<i>54% French Oak, 40% Stainless Steel</i>
Vessels:	<i>6% Acacia</i>
Barrel Age:	<i>67% New & 33% Neutral</i>
Barrel Maker:	<i>Mixed</i>
Time in Barrel:	<i>8 Months</i>
Fining:	<i>Bentonite Clay</i>
Filtration:	<i>Sterile Filtration</i>
Alcohol (ethanol):	<i>14.1% by volume</i>
pH:	<i>3.42</i>
Titrateable Acidity:	<i>6.8 g/L</i>
Sulfur Dioxide:	<i>21 parts per million at bottling</i>
Total Production:	<i>305 cases - (12x750mL bottles)</i>
Suggested Retail:	<i>\$18.00 / 750mL bottle</i>
Release Date:	<i>May 2015</i>

Tasting Notes:

Our 2014 Sauvignon Blanc has a light straw color, with aromas of melon and fig. It is bright and crisp on the attack, turning rich and mouth filling on the mid-palate, with flavors of citrus peel, kiwi, and lemon curd. This wine has a clean and refreshing finish. Enjoy with grilled chicken or Copper River salmon.

