



**2017**  
**SAUVIGNON BLANC**  
**UMPQUA VALLEY**

**VINTAGE**

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering. Flowering was complete and produced a very good fruit set. July ramped up the heat moving the vintage rapidly to véraison. August 2017 was the warmest August on record in the state may have delayed ripening in some varieties.

~ Oregon Wine Board

**VINEYARD**

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in a cool region of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**, with steep hillside slopes (ranging from 15-40%). The nearby **Umpqua River** creates cool evening temperatures, and ripening period diurnal differences of 30-40 degrees, which helps maintain natural acidity and promotes intense flavor development.

**WINEMAKING**

Grapes were whole-cluster pressed and inoculated in stainless steel tanks. Fermentation temperatures were kept cool to maintain fruit aromas and character. Aged for 5 months sur lie in stainless steel, and bottled March 2018.

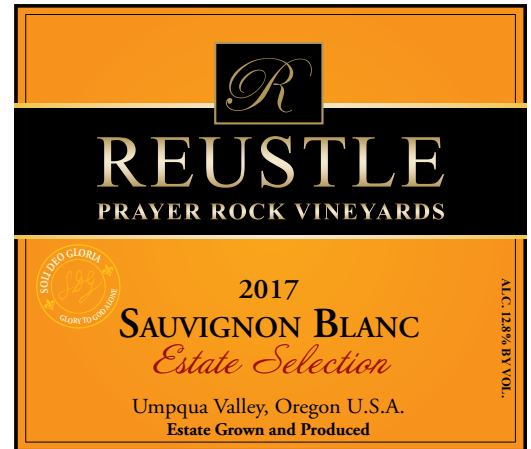
**2016 VINTAGE AWARDS**

2017 WinePress NW Platinum Judging- **Double Platinum**  
2017 Cascadia Wine Competition - **Double Gold "Best of Class"**  
2017 Oregon Wine Awards - **Double Gold**



**2017 SAUVIGNON BLANC:**

orange zest tropical  
Generous Mouthfeel refreshing  
**Lemon Verbena**  
Lemon Lime fresh citrus  
Kiwi floral cooling grapefruit  
**Crisp Acidity**



**TECHNICAL DATA**



Brix @ Harvest: 23  
Harvest Date: Early September  
TA: 7.5  
PH: 3.1  
Alcohol: 12.8%  
Fermented In: 100% Stainless Steel  
Cases Produced: 274

**VINEYARD DATA**



Elevation: 460 - 660'  
Aspect/Slope: South-facing, 15-40% slope  
Vine Age: 8-14 Years  
Soil Types: Oakland, Pengra, & Sutherlin Silt Loam 15% clay, balance roughly equal sand and silt.

**FOOD PAIRING**

Halibut, Oysters,  
Chevre Cheese.

