

Bergevin Lane Tasting Notes

2013 LINEN Sauvignon Blanc Columbia Valley



Vintage Notes:

The 2013 growing started slowly, with an extended bloom period due to cooler than average temperatures. After bloom we couldn't have programmed better growing conditions. Very warm days and cool clear nights were the norm. A few scattered thunderstorms hit sections of the growing area but there was no significant rainfall after early June, allowing for precise canopy management. Through July and August we had warmer than normal temperatures and no rainfall. Harvest ended up starting about a week early from the warm sites, but as things cooled off we were able to slow down things in the Walla Walla valley and allow the fruit to get fully mature for perfect flavors. Over all the 2013 vintage will prove to be an excellent vintage.

Tasting Notes:

The nose is a trip to the tropics with pineapple, mango and a hint of papaya in the breeze. In the mouth the tropical flavors melt into pear, peach and apricot with an undercurrent of zesty citrus. The finish brings it back home with fresh grapefruit and tangerine notes.

Appellation/Vineyards:

Willard Farms Yakima Valley
Gamache Vineyards Columbia Valley

Blend: 98% Sauvignon Blanc and 2% Roussanne

Alcohol: 13.5%

Aging: Sauvignon Blanc steel tank fermented and aged for 4 months. Roussanne aged in small neutral barrels and aged for 4 months.

Bottle Date & Cases Produced:

January 28, 2014/ 1480 cases

Winemaking notes: Hand Picked grapes were pressed whole cluster. This creates richer, fuller more expressive fruit flavors. Steel tank fermentation and aging using two distinctly different yeast types to create complexity and a huge spectrum of fruit flavors. The idea behind this wine is to create an aromatic, fruity wine with elegance using tried and true old world techniques.