

Bergevin Lane Tasting Notes

2015 LINEN Sauvignon Blanc Columbia Valley



Vintage Notes:

2015 was overall the warmest year on record, with an early spring and a very long and warm summer growing season. The end result was ripe flavors and a very, very early harvest. We started harvest this year about three weeks earlier than normal and finished almost three weeks sooner than usual. This was the first time in over 20 harvests that the winemaker had an opportunity for fishing during the best part of the salmon run! In many blocks yields were lower than average, due in part to a November 2014 freeze which just nipped our Walla Walla vineyards. These lower yields already reflect very intense and dark wines. This vintage should produce wines that drink well early on they will be quite intense.

Tasting Notes:

The nose is right out of a fresh fruit salad with scents of pineapple, grapefruit, and a hint lime. Take a sip and the tropical flavors blend into fresh pear, peach and apricot with an undercurrent of citrus. The finish is smooth and peachy with a touch of lemon and lime. Try fresh shellfish, particularly Dungeness crab, with our 2015 Linen Sauvignon Blanc.

Appellation/Vineyards:

100% Willard Farms Yakima Valley

Blend: 100% Sauvignon Blanc

Alcohol: 13.9%

Aging: Sauvignon Blanc 78% steel tank fermented and 22% aging in small neutral barrels for 4 1/2 months.

Bottle Date & Cases Produced:

January 28, 2016 2500 cases

Winemaking Notes: Carefully Picked grapes were pressed whole cluster and cold settled. This creates richer, fuller more expressive fruit flavors. Steel tank fermentation was combined with a small amount of barrel fermentation. This technique gives us the best of both worlds, Fresh citrus and vibrant apple and pear flavors in the tank fermented portion, smooth and supple melon and a richer texture from the barrel fermented portion. The idea behind this wine is to create an aromatic fruity wine with old world character.