

Bergevin Lane Tasting Notes

2016 LINEN Sauvignon Blanc Columbia Valley



Vintage Notes:

2016 was overall the warmest year on record in Washington State and across the globe. The growing season started about two weeks early and temperatures were above average until October 20th. At that point things cooled off allowing for extended hang time in our Walla Walla vineyards. The end result was ripe flavors and a long harvest. We ended up beginning about three weeks earlier than normal and finished pressing on November 20th. Crop levels were slightly above average in most varietals. Overall the quality is rock solid!

Tasting Notes:

Visually, a beautiful clean pale straw color in the glass leading into nose-popping aromas of grapefruit and green apple. Flavors of grapefruit, sliced green apples with a sprinkling of minerality and a wisp of mandarin orange fill your mouth. Fermented dry, this Sauvignon Blanc finishes with fresh lime and honeydew melon. A light-medium bodied wine with a harmonious blend of fruit and acidity!

Appellation/Vineyards: Columbia Valley
96% Willard Farms Yakima Valley & 4% Bergevin Springs
Vineyard Walla Walla Valley

Blend: 96% Sauvignon Blanc & 4% Viognier

Alcohol: 13.5%

Aging: Sauvignon Blanc 93% steel tank fermented and 7% aging in small neutral French oak barrels for 4 1/2 months.

Bottle Date & Cases Produced:
January 26, 2017 2470 cases

Winemaking Notes:

Carefully picked grapes were pressed whole cluster and cold settled which creates richer, fuller and more expressive fruit flavors. The key to this fruit is commit, act and then stand behind your decision! This means getting the juice as clean as possible before going into the fermenter. Dave says this method is not considered as sexy, but it's his style! Steel tank fermentation was combined with a small amount of barrel fermentation. The idea behind this wine is to create an aromatic fruity wine with character.