

Bergevin Lane Tasting Notes



2017 LINEN Sauvignon Blanc Columbia Valley

Tasting Notes:

The color is white gold with aromas of citrus, grapefruit, peach and passion fruit. Crisp with flavors of peach, grapefruit, star fruit, kiwi, lime and a gentle twist of lemon. Medium acidity, subtle hints of herbal notes complement the fruit notes adding a nice complexity!

Vintage Notes:

The 2017 growing season started cool and rainy delaying bud break in some vineyards by as much as two weeks. The early part of summer was much warmer than average which brought fruit and canopy development back to a more regular development timeline for our area.

Large wild fires exploded across the western United States and Canada in early August covering the Seattle and Portland areas with dense smoke. Although Walla Walla experienced smoky conditions, thankfully it wasn't enough to create any smoke taint issues in our vineyards.

Warm days and cool nights, along with almost no rain during the end of August and the harvest months of September and October made for perfect ripening. We were able to pick very late and the grapes held their acidity and maturity over our extended harvest. The resulting wines truly express themselves and their varietal character.

This wine would be a great substitute for Pinot Grigio fans, add two green olives and who needs a martini? With an ever-so-subtle hint of jalapeño this could replace your spicy margarita!

Appellation/Vineyards: Columbia Valley
100% Willard Farms Yakima Valley

Blend: 100% Sauvignon Blanc

Alcohol: 13.2%

Aging: Sauvignon Blanc 100% steel tank fermented for 5 months.

Bottle Date & Cases Produced:
April 4, 2018 2099 cases

Winemaking Notes: Carefully Picked grapes were pressed whole cluster and cold settled. This creates richer, fuller more expressive fruit flavors. 100% steel tank fermented gives us fresh citrus and vibrant apple and pear flavors. The idea behind this wine is to create the most aromatic wine possible.