

# Bergevin Lane Tasting Notes



## 2018 LINEN Sauvignon Blanc Columbia Valley

### Tasting Notes:

Straw yellow in color with crisp, citrus, peach and pear aromatics that make your mouth water. Arm wrestle your friend for the first glass and your kisser will be rewarded with flavors of grapefruit, peach, pear with whispers of tangerine and lemon. This light to medium bodied sauvignon blanc brings a second wave of flavors including white pepper and green apple.

### Vintage Notes:

The 2018 harvest will always be a special one to me because it was my first vintage as head winemaker! On top of that, it was one of the best seasons of weather I have experienced since becoming part of the wine industry. The weather was dry, not overwhelmingly hot, and it stayed warm through October. A warm spring made for an early bloom in the vineyard. A short period of smoke cover during veraison prohibited sunlight from getting to the plants briefly stunting photosynthesis and slowing ripening. We were very fortunate with our vineyards that the proximity to the fires and smoke was not close enough to impact our grapes. The smoke cleared the middle of August bringing back the sun and ideal temperatures (mostly 80s and low 90s) for ripening grapes. I believe that the grapes not being overwhelmed with hot weather and precipitation helped bring the sugar levels up at a slower rate and the acid levels down at a slower rate which made for great fruit flavors coming out of the vineyard. The warm weather continuing through October also helped make for successful fermentations in the winery as the grapes didn't have to work as hard to get to ideal fermentation temperatures. All in all, I am excited to see the evolution of the 2018 vintage as it ages and expect to see excellent wines going into bottle!

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

**Blend:** 100% Sauvignon Blanc

**Alcohol:** 13.6%

**Agging:** Sauvignon Blanc 100% steel tank fermented for 4 1/2 months.

**Bottle Date & Cases Produced:**  
January 29, 2019      1975 cases

**Winemaking Notes:** We carefully pick grapes at ultimate ripeness for correct balance of sugar and acid and overall flavor. The grapes are pressed off of stems and cold settled which creates crisp, fruity flavors in the wine. The juice is then fermented in 100% stainless steel to create fresh citrus, crisp peach and pear flavors. The goal is to make this wine as aromatic as possible.