

2021 OLIANE

Sauvignon Blanc

The Story of This Wine. We believe Washington State can make Sauvignon Blanc that competes with any in the world. Oliane is barrel fermented in French oak using native yeast and aged on the lees for 7 months. It is bottled unfined to allow for greatest expression and complexity.

Winemaker's Tasting Notes. "Pale straw in color with flecks of green. The nose is very complex and evocative, combining white stone fruit, grapefruit, a touch of summer peach, along with a little brioche, sun-dried hay, and a marine minerality. The palate is quite rich, yet cut through with an incisive minerality. Bright citrus and stone fruit lead, with a lot of complex hints of rubbed fennel, hibiscus, golden straw, and crushed flint. This quite concentrated, yet light on its feet wine, is singing right now, but should be very interesting to watch age for the next 7-10 years as well."

- Chris Peterson, Winemaker

Blend: 100% Sauvignon Blanc

AVA: Yakima Valley

Vineyards: 72% Boushey,
28% Red Willow

Cases: 575

Winemaking: Native yeast fermentation, aged 7 months in a combination of concrete egg, 600L French oak barrels and 225L barriques, 8% new. Bottled unfined.

Alcohol: 13.5%

Release: May 2023

Past Vintage Scores

2020: 93, Owen Bargreen; 92, International Wine Report

2019: 92 & Editors' Choice, Wine Enthusiast; 92, Vinous

2018: 92, Vinous

2017: 92, Jeb Dunnuck; 91 & Editors' Choice, Wine Enthusiast

