

2023 DIVISION-VILLAGES "LA FRONTIÈRE"

Mineral-laden and juicy fruited Sauvignon Blanc from the Pacific NW!

BOX SCORE			
VARIETY	SAUVIGNON BLANC 100%	ALC	13.1%
APPELLATION	WASHINGTON 61% OREGON 39%	PH	3.42
AGEING	6 MONTHS ON LEES IN 228L NEUTRAL FRENCH OAK AND ACACIA BARRELS AND STAINLESS STEEL BARRELS	PRODUCTION	395 CASES



VINTAGE RECAP

The 2023 vintage started near the historical averages for the first time in many years. After a pleasant and dry start, May brought prolonged precipitation into early June, which slowed things down on the growth side. As soon as it dried out in early June, the season remained mostly dry and quite warm until early September. While there were definitely some hot stretches, which is quite normal in the Pacific NW during the summer, the heat waves were less extreme than in recent years like 2021. This was quite the opposite of many other parts of the U.S., especially the southern half, which experienced the hottest summer on record.

As we feature three different vineyards from three different subregions within Washington and Oregon in this Sauvignon Blanc, there is considerable variation in the picking times and profiles of the three blocks. Our Columbia Valley Sauvignon Blanc ripened first and was picked in nice, perhaps a bit warm, conditions in mid-September, which quickly followed our Columbia Gorge site, picked during a heat spike before a prolonged stretch of rainy conditions. Finally, our Willamette Valley site was picked during a beautiful dry and mild streak that lasted a few weeks after the late September rains. That site was still too under-ripe to pick before the wet weather.

WINEMAKING + FERMENTATION

Finding the appropriate moment to pick Sauvignon Blanc is by far the hardest decision. The grape holds onto vegetal flavors up until full phenolic ripeness is met, which in northern Oregon and western Washington climates, is typically right before the natural acidity begins to drop and drop quickly.

As Sauvignon Blanc has significantly different profiles from the various regions it comes from, we chose to use these different clones with different clonal backgrounds to layer together to make something truly interesting and distinct. Most notable, we include the herb-driven, Friulian-cloned Sauvignon Blanc we source in the Columbia Gorge (think thyme and tarragon), with the Loire-sourced material (Sauvignon Blanc's true homeland) that features mineral intensity and the classic tropical and stone fruit core the grape is most noted for.

Once harvested, we whole-cluster pressed and settled for a day before filling mostly neutral French oak barrels and stainless steel barrels. The fermentations begin naturally or with the aid of a pied de cuve pre-starter from the vineyard. We keep the lees quantities up to help create texture and age the wine for 6 months before blending and bottling unfiltered and unfined.

TASTING NOTES

We have found magic in the OR & WA soils and climate that delivers year in and year out to make a uniquely Pacific NW take on this global favorite. The 2023 vintage was our second to feature a component from the western Columbia Valley as we loved it so much. The Oregon sites bring more fruit, but also more acidity, which helps keep the balance. The result is a delightful mineral-driven wine with lots of texture. The distinct mango and fresh cut soft leaved herbs intertwine perfectly within this wine and makes you want to pour yourself another and ponder the great potential for this grape in this region.