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2018



2023 LAURA LEE VINEYARD SAUVIGNON BLANC

Sauvignon Blanc is celebrated around the world for its brightness, complexity, and versatility. First perfected in France's Loire Valley, it has since gained acclaim in regions like New Zealand and Napa Valley. In the Columbia Valley, this dynamic varietal finds ideal conditions to shine.

This 100% Sauvignon Blanc was sourced from Laura Lee Vineyard, a sustainably farmed, high-elevation site in the Royal Slope AVA. The vineyard's varied soils and cooler climate contribute energy, texture, and complexity to the finished wine.

Harvested in the early morning of September 19th, the fruit was pressed upon arrival at the winery, then fermented at cool temperatures in neutral oak barrels to preserve its purity and vibrant aromatics. After 19 months of aging, the wine was bottled in June 2025.

Only one clone (Sauvignon Blanc Clone 1) was used, resulting in a focused, expressive wine that reflects both site and season.

"This companion to the Olsen Vineyard release is a full percentage point higher in alcohol, which may contribute to a sharper, more savory mouthfeel. Those savory, herbal elements play out against richer tropical fruit flavors of pineapple and papaya, rolling into a long, crisp, lightly toasty finish."

94 points, Paul Gregutt, Northwest Wine Guide

SELECT VINEYARDS

Royal Slope AVA

Laura Lee Vineyard

AVA	Royal Slope
Varietals	100% Sauvignon Blanc
Fermentation	Neutral oak barrels at cool temperatures
Aging	19 months in neutral oak barrels
Alcohol	14.5%
Cases	252
Best Between	Now – 2028
Retail	\$65

