

Barons

2016 Sauvignon Blanc

Vintage Notes: 2016 started out like it was extending the trend of another hot year, but in mid-summer the weather shifted and there was steady weather of somewhat cooler temperatures. The white grape varieties required close observation to keep a balance of naturally high acid levels and brix (the measure of sugars in the grapes); harvest came about two weeks earlier than normal. Red varieties benefitted from the extended cooler temperatures; allowing the grapes to slowly ripen, preserving freshness and elegance, closer to a more normal harvest date in mid-October through early November.

Tasting: Bright, complex with mouthwatering acidity; aromas and flavors of fresh white peach, nectarine, honeysuckle, with a wet stone minerality. The wine is balanced, with a sweet mid-palate, and beautiful length. Pair this wine with a wide variety of foods including Chevre, Brie, or seafood.

90 Rating, Wine Enthusiast

Vintage: 2016	pH: 3.28
AVA: Columbia Valley	Acidity: 7.0 g/L
Composition: 84% Sauvignon Blanc 16% Semillon	Alcohol: 13.5%
	Vineyard: Rosebud
Winemaking: 6 months in barrel; 80% Stainless Steel 20% French Oak	Production: 425 cases
	Release: Spring 2017
	Aging: 3-5 years



(509) 525-9449 • www.baronswinery.com
11 N. 2nd Avenue • Walla Walla, WA