

Barons

2017 Sauvignon Blanc

Vintage Notes: 2017 was warm, but closer to normal. There were challenges in the spring with rain, a hot, dry July and August, and a cooler September and October. The white varieties were harvested in mid-August, showing high natural acidity and full flavor profiles. Through fermentation and barrel aging these wines are showing complexity, minerality and great acidity.

Tasting: A classic Bordeaux style Sauvignon Blanc, layered with aromas of bright lime zest and citrus, with hints of pineapple, and a touch of oak. The palate is complex with tropical flavors of passion fruit and mango, balanced with bright acidity, and a lingering finish.



Vintage: 2017	pH: 3.21
AVA: Columbia Valley	Acidity: 7.5 g/L
Composition: 96% Sauvignon Blanc 4% Semillon	Alcohol: 13.6%
Winemaking: 6 months in barrel; 80% Stainless Steel 20% French Oak	Vineyards: Sagemoor & Gamache
	Production: 339 cases
	Release: Spring 2018
	Aging: 3-5 years

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