

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



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