

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%

Vineyard: Sagemoor &
Gamache

Winemaking:

6 months in barrel;
80% Stainless Steel
20% French Oak

Production: 339 cases

Release: Spring 2018

Aging: 3-5 years

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