

# *Barons* 2018 Sauvignon Blanc

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**Vintage Notes:** 2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season. The Columbia Valley cycled through cool and warm months at the start of the growing season. Bloom was notably fast and even, contributing to a larger crop size that required extensive thinning. July and August temperatures were quite warm, so much so that heading into veraison, 2018 was shaping up to be among the warmest vintages on record and it still was based on Growing Degree Days. However, temperatures cooled considerably in September, creating ideal conditions for ripening. The result of it all was a long, drawn out harvest season that started for sparkling wines in mid-August due to the warmth of the season but then ended in early November for some growers at larger sites.

**Tasting:** A classic Bordeaux Blanc from Washington State. Sagemoor and Gamache Vineyards bring complexity from Sauvignon Blanc vines planted in 1982, unique soils, and a cooler sight. Intense aromas of grapefruit, tropical fruits, and floral notes jump out of the glass. Flavors of ripe ruby red grapefruit, melon, lemon curd are full and balanced with crisp acidity. Classic brie, stilton, or goat cheese create a delicious first course.



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**Vintage:** 2018

**pH:** 3.96

**AVA:** Columbia Valley

**Acidity:** 7.5 g/L

**Composition:**

85% Sauvignon Blanc  
15% Semillon

**Alcohol:** 14.6%

**Winemaking:**

3 months in barrel  
New & Used French oak

**Vineyard:** Sagemoor &  
Gamache

**Production:** 420 cases

**Release:** Spring 2019

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