

2023 THE JACK SAUVIGNON BLANC

APPELLATION: Columbia Valley

COMPOSITION: 84% Sauvignon Blanc

16% Viognier

TECHNICAL NOTES: pH 3.1

TA 0.72 g/100mL

Alcohol 13.1% By Volume

FERMENTATION: Very slowly fermented in both stainless steel and neutral barrels. Aged

sur lie for added complexity and rich mouth feel.

CASES PRODUCED: 1000 cases

RELEASE DATE: March 2024

SENSORY NOTES: The Jack Sauvignon Blanc is your best bet for a delicious, refreshing

Washington State summer sipper. Sauvignon Blanc brings the rich citrus and melon while the Viognier rounds out the mouthfeel and lends a bit of an apricot and floral component. Excellent as an aperitif or goes well with halibut, scallops, salmon with fresh dill, goat cheese, herb driven

Asian cuisine. Enjoy!

93 Points/Gold – Seattle Wine Awards

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