

# HISTORY

## 2022 SMITH-CERNIE VINEYARD SAUVIGNON BLANC

SRP: \$40 | 195 CASES PRODUCED

KEY LIME  
YELLOW PEAR  
APPLE BLOSSOM



### APPELLATION

Columbia Valley

### VINEYARD COMPOSITION

Sourced entirely from Smith-Cernie Vineyard.

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### ÉLEVAGE

Fermented in neutral oak puncheons and stainless steel barrels. Aged on lees for six months before bottling.

### HARVEST

September 2022

### ALCOHOL

13%

### BOTTLING

March 2022

### pH

3.45

### TASTING NOTES FROM WINEMAKER, MELISSA BURR

We pick this Sauvignon Blanc on the early side to capture the natural acidity balanced with fresh, ripe fruit. This vintage expresses beautiful key lime notes, both juice and rind, before moving into fresh pear, lemongrass, and apple blossom. Light on its feet, the wine displays levity and brightness on the palate, focused on flavors of fresh fruit, citrus, and spring blossoms. The juicy acid profile leads to a long, succulent finish. Pair with soft or blue cheeses, spring salads, and creamy seafood dishes.

### VINTAGE OVERVIEW

The 2022 growing season began with one of the coldest, wettest spring seasons on record in the Pacific Northwest, including a snowstorm in early April that pushed the beginning of the growing season out by several weeks. When the season started, many sites in Washington saw higher yields than average. Temperatures finally began to rise in late June, culminating in warm, dry conditions that persisted well into October. As a result, the fruit enjoyed extended hang time and was able to achieve phenolic ripeness, and we harvested without interruption or disease pressure until complete.



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STOLLER  
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