

HISTORY

2023 SMITH-CERNIE VINEYARD SAUVIGNON BLANC

SRP: \$40 | 240 CASES PRODUCED

LIME
MELON RIND
SEA SALT



APPELLATION

Columbia Valley, Oregon

VINEYARD COMPOSITION

The nose opens with hay and fresh grass and leads to secondary notes of oyster shells, salinity, and a chalky undertone.

VARIETAL COMPOSITION

100% Sauvignon Blanc

ÉLEVAGE

Fermented in neutral oak puncheons and stainless steel

HARVEST

September 2023

ALCOHOL

13.5%

BOTTLING

March 2024

pH

3.45

TASTING NOTES FROM THE WINEMAKER

With a vivid bouquet and wide-ranging flavors, the 2023 Sauvignon Blanc may be our best yet from Smith-Cernie Vineyard. The nose opens with hay and fresh grass leading to secondary notes of oyster shells, salinity, and a chalky undertone. On the palate, bright lemon and salted lime come together with honeydew and melon rind for a bright, fresh flavor profile. A joyful wine that will delight with every sip.

VINTAGE OVERVIEW

2023 will be remembered as vintage with incredible fruit quality and lower yields in the Columbia Valley. Cooler temperatures in March and April led to a later-than-usual bud break, beginning in late April. The weather warmed considerably in May, allowing the vines to play catch up for a typical bloom in late May and early June. While the fruit set gave early indications of lower-than-average yields, heat accumulation throughout the summer led to accelerated fruit development with adequate warmth and sunlight to ensure perfect ripening. The warm summer combined with lower yields gave rise to beautiful, high-quality fruit with concentrated flavors. It was a perfect harvest for wines of elegance, power, and charisma.



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STOLLER
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