

HISTORY

2024 SMITH-CERNIE VINEYARD SAUVIGNON BLANC

SRP: \$40 | 240 CASES PRODUCED

PEAR
LEMONGRASS
THYME

APPELLATION

Columbia Valley, Oregon

VINEYARD COMPOSITION

The Smith-Cernie Vineyard sits between 800-1000 feet above the Columbia River on the drier eastern side of the Columbia Gorge. Own-rooted vines planted in the 1970s grow in silty loam soil.

VARIETAL COMPOSITION

100% Sauvignon Blanc

ÉLEVAGE

The 2024 Sauvignon Blanc was fermented in a combination of neutral French oak puncheons and stainless steel drums. After fermentation the wines remained on the lees for 3 months before racking. The final blend was allowed to harmonize for an additional month before bottling.

HARVEST

September 2024

ALCOHOL

12.5%

BOTTLING

February 2025

pH

3.4



NOTES FROM THE WINEMAKER

Bright and expressive, our Smith-Cernie Vineyard Sauvignon Blanc showcases vibrant mix of orchard fruit and savory herbs. Aromas of crisp pear and lemon verbena lead into a refreshing palate layered with key lime and a hint of thyme. A lively acidity carries through the finish, making this a beautifully balanced wine perfect for spring sipping or pairing with seasonal fare.

VINTAGE OVERVIEW

The 2024 vintage from eastern Oregon delivered a stellar growing season, producing wines of remarkable depth and balance. A warm summer paved the way for a long, cool fall, allowing grapes to hang just long enough to develop beautifully ripe, concentrated aromatics while preserving vibrant natural acidity. This balance lifts the moderate tannin structure, creating a classic, age-worthy profile that expresses the best of the region.

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