

TENOR

2015 Sauvignon Blanc

Although, it isn't unusual to create a 100% sauvignon blanc, or to barrel ferment it, or to do it in high percentages of new oak, or even to macerate the grapes, doing all of those things, and letting the maceration continue for 24-48 hours (much longer than traditionally done) results in a truly unique wine that displays the intensity and depth of character for which Tenor has become known. It also enables us to deliver a sauvignon blanc that is able to age for 10 years and still maintain it's structure and freshness.

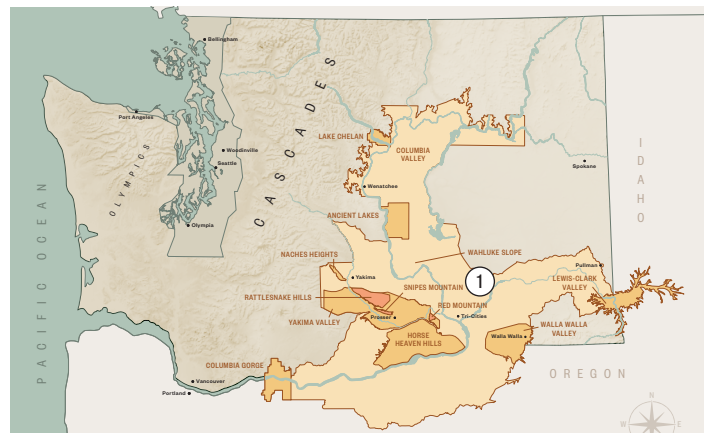
100% barrel fermented, in 80% new, 20% used 300L barrels. Stirred bi-weekly and aged on the lees until bottling in early September 2016. A hot vintage but a cooler site still allowed us to have good natural acidity while maintaining our more tropical and lush style for this wine.

"This is heady, ripe and opulent with complex baking spices, kiwi, caramelized lemons and marzipan. A full-bodied palate combining citrus crème, spice and stone fruits carrying all the way through the finish. This is for the person who wants the exotic aromatics of Sauvignon Blanc and the weight of barrel fermented and aged Chardonnay."

-ARYN MORELL, WINEMAKER

SELECT VINEYARDS

- | | |
|-----------------------|---------------------------|
| ① Columbia Valley AVA | Stillwater Creek Vineyard |
|-----------------------|---------------------------|



Production	140 Cases
Release Date	2017
Blend	100% Sauvignon Blanc
Vinification	80% new French oak barrels
Aging	100% Barrel Fermented
Alcohol	14.8%