

TENOR

2016 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 Tenor has become known for. It also enables us to deliver a Sauvignon Blanc that is able to age for 6-10 years and still maintain its structure and freshness.

2016 was a slightly cooler year than 2015, but still quite warm, which allowed for even ripening and plenty of freshness. We are excited about the beautiful fruit flavors captured in this vintage.

"Grassy notes of citrus, white peach, pastry and key lime. Richer but fresh with nice structure and tension framing the green citrus and spice. Polished with good length and enough tension to age 3-5 more years. 100% barrel fermented, in 50% new French oak 300Ls and 50% stainless steel barrels. This was another example of an aggressive approach to handling a string of hot vintages. An early pick from the greenest part of our blocks at Stillwater Creek was brought in to give us high acid and minerally green guava and grapefruit notes to complement a later pick with more ripe tropical fruits and texture. The early pick was fermented in stainless steel while the later pick in barrel. Stirred weekly initially, this was slowed down to once every 4 weeks for the remaining 3 months of aging."

-ARYN MORELL, WINEMAKER

SELECT VINEYARDS

① Columbia Valley AVA Stillwater Creek Vineyard

AVA	Columbia valley
Production	170 Cases
Release Date	June 2018
Blend	100% Sauvignon Blanc
Vinification	100% barrel fermented
Aging	50% New French Oak Barrels 300L, 50% Stainless Steel
Alcohol	14.8%
Retail	\$45

