

2019 THE JACK SAUVIGNON BLANC

APPELLATION:	Columbia Valley
COMPOSITION:	75% Sauvignon Blanc, Stillwater Creek Vineyard 25% Viognier, Saviah Vineyard
TECHNICAL NOTES:	pH 3.44 TA 0.66 g/100mL Alcohol 13.3% By Volume
FERMENTATION:	Very slowly fermented in both stainless steel and neutral barrels. Aged sur lie for added complexity and rich mouth feel.
CASES PRODUCED:	179 cases
RELEASE DATE:	March 2021
SENSORY NOTES:	A refreshing blend fermented primarily in stainless steel barrels to preserve the lively edge to this wine. Beautiful aromatics and flavors consisting of mandarin, pink grapefruit, melon, passion fruit and orange blossoms define this delicious wine. The Viognier works nicely to round out the mouthfeel and add complexity to the wine. Enjoy!
	UPC: 899976000349

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