



# 2023

## THE JACK SAUVIGNON BLANC

APPELLATION:	Columbia Valley
COMPOSITION:	84% Sauvignon Blanc 16% Viognier
TECHNICAL NOTES:	pH 3.1 TA 0.72 g/100mL Alcohol 13.1% 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:	1000 cases
RELEASE DATE:	March 2024
SENSORY NOTES:	<p>The Jack Sauvignon Blanc is your best bet for a delicious, refreshing Washington State summer sipper. Sauvignon Blanc brings the rich citrus and melon while the Viognier rounds out the mouthfeel and lends a bit of an apricot and floral component. Excellent as an aperitif or goes well with halibut, scallops, salmon with fresh dill, goat cheese, herb driven Asian cuisine. Enjoy!</p> <p><b>93 Points/Gold</b> – <i>Seattle Wine Awards</i> <b>92 Points</b> – <i>Paul Gregutt</i> <b>91 Points</b> – <i>Owen Bargreen</i></p> <p>UPC: 899976000349</p>