



2016 Sauvignon Blanc Umpqua Valley AVA

Production:	325 cases
Alcohol:	13.6%
Total Acidity:	7.7g/L
pH:	3.16

Scott and Kathy West farm these grapes at their Amaranth Vineyard 8 miles east of Oakland Oregon. Their site is in the shadow of Mount Scott and gets a cooling flow of air that is ideal for this variety. Their shallow soils keep the vine vigor in check producing small intense clusters. The fruit was whole cluster pressed, and after settling was fermented in a combination of old neutral French oak barrels and stainless steel.

The color is a light straw. The aromas lean towards green notes of fresh mown hay, herb notes of coriander and lemon thyme, green beans, with compelling fruits of guava and pineapple. The flavors carry on with all of this complex mix, with a sweet fruit entry and a tangy acid fullness. The mouthfeel is full, without being cloying, refreshing and lingering.

One very experienced taster compared it favorably with Sancerre, and as one who dabbles in this variety, I will not complain. Think fowl in any preparation or fresh fish and shellfish, raw, seared or grilled.



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We are committed to sustainable farming and winemaking.

Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified

