



# 2017 Chelle den Millie Vineyard Sauvignon Blanc Yakima Valley

## Vineyard Description

Chelle den Millie Vineyard is nestled at the foothills of the Rattlesnake Ridge in the Columbia Valley. It is a small vineyard managed by Dennis Pleasant. This is a cooler site, with elevation of 1050ft and was planted in 1994.

This site, while cooler, does not freeze out, allowing the grapes to hang typically into November which allows the flavors to mature exceptionally well.

Varietal(s):	100% Sauvignon Blanc
Vineyard:	100% Chelle den Millie
Chemistry:	TA 7.0 g/L Alcohol 13.2% pH 3.39

## Winemaker Notes

Our best Sauvignon Blanc yet! Made up of 100% Sauvignon Blanc from the Chelle den Millie Vineyard, the 2017 is a home run. This is the first vintage that we got to play with our new toy, the concrete egg (egg shaped concrete tank). Regularly used across France, the concrete produces wines with a fresher, cleaner, aromatic profile, similar to stainless steel, and it gives a truer taste of the vineyard and varietal. Rand Sealey of Review of Washington Wines, was on point with his description, so we are stealing it: "This wine shows wonderful Sauvignon Blanc purity. It possesses a light straw color and intriguing aromas of pear, gooseberry, honeydew melon and citrus, with scents of anise, wild flowers, white lilac and wet stone. The flavors are crisp and minerally, Sancerre-like, with notes of grape skin, melon rind and slate. The back picks up pêche and poire William liqueurs and a twist of lemon zest, followed by a lingering, crisp dry finish."

Justin Wylie, winemaker