

2018 OX Sauvignon Blanc



2018 VINTAGE

2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season. The Columbia Valley cycled through cool and warm months at the start of the growing season. April was cool, delaying bud break slightly. Then May was one of the warmest on record, advancing bloom. This was followed by a cooler-than-average June. Bloom was notably fast and even, contributing to a larger crop size that required extensive thinning. 2018 was shaping up to be among the warmest vintages on record - and it still was based on Growing Degree Days. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage.

Varietals: 100% Sauvignon Blanc

AVA: Columbia Valley

Fruit: lime, guava, ruby red grapefruit, honeydew melon

Herbs/Spices/Other: lemon zest

Aging: stainless steel

TA/pH: 6.4 / 3.17

Alcohol: 13.8%

