

# SALT

## WINE COMPANY

2022

SAUVIGNON  
BLANC

COLUMBIA  
VALLEY

**Vintage:** 2022 was another outstanding year for wine growing in The Columbia Valley AVA. The season started much later than normal with a very cool, wet spring. Substantial precipitation in May and June created ideal dry farming conditions which led to rapid shoot growth when the heat arrived in July. The later summer's temperatures were moderated by the Pacific maritime influence allowing sugars to develop slowly as compared to recent vintages. Harvest was once again uninhibited by weather events as temps stayed warm throughout October. This vintage granted spectacular quantity and quality.

**Vinification:** All grapes were meticulously sorted to ensure only the highest quality of fruit was used. Grapes were destemmed and a few hours of skin contact allowed to extract the delicate Sauvignon Blanc aromas. After pressing and fermenting at cool temperatures the wine aged on its lees before being filtered and bottled.

Harvest: 10.23.22

Alc %: 13.5%

TA: 8.2 g/L

pH: 3.07

**Winemaker Notes:** Aromas of bright citrus, honeydew melon earth, and tropical spice. The palate has notes of lemongrass, grapefruit, pear, green apple. Clean and juicy on the finish.