



2024 SAUVIGNON BLANC

VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

THE VINEYARDS

Tualatin Estate Vineyard: Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil.

WINEMAKING NOTES

The grapes were picked at peak ripeness to preserve fresh aromas that are characteristic of the Sauvignon Blanc grape varietal. 100% of the grapes were whole-cluster pressed. The grapes were lightly whole-cluster pressed to avoid extracting phenols. The juice was then cold-settled and racked to stainless steel tanks. Fermented around 55°F using a varietal-specific yeast strain. No malolactic fermentation was conducted on this wine.

HISTORY OF SAUVIGNON BLANC

Staff from various departments worked as a team to develop an experimental block of Sauvignon Blanc at Tualatin Estate Vineyard as a "vine to wine" educational project. They researched rootstocks and vine materials, helped plant and farmed the vines. This bottling represents our team's collaborative approach of making the highest quality wines possible from the Willamette Valley appellation and continuing to tell the Oregon story through unique offerings.

TECHNICAL DATA

Grape Type: Sauvignon Blanc

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: October 8 & 22, 2024

Harvest Statistics

- **Brix:** 22°
- **Titrateable Acidity:** 5.501 g/L
- **pH:** 3.54

Finished Wine Statistics

- **Alcohol:** 13.1%
- **Titrateable Acidity:** 6.703 g/L
- **pH:** 3.34
- **Sulfate Level:** low
- Fermentation:** stainless steel tanks
- Bottling Date:** April 2 – 3, 2025

TASTING NOTES

Subtle and sweet aromas of yellow apple, kiwi, gooseberry and Persian lime. Medium-bodied, the palate features notes of passionfruit, lemongrass, thyme and pineapple. Bright fruit flavors are framed by a crisp acidity that leads to a lingering, refreshing finish.

Peak Drinkability: 2025 – 2027

FOOD PAIRINGS

Enjoy with your favorite seafood and warm-weather dishes, like spinach ravioli, shrimp scampi and salads with herbal vinaigrette and goat cheese.

