



2018 CADARETTA SBS

66% SAUVIGNON BLANC, 34% SEMILLON
COLUMBIA VALLEY

A distinctive Columbia Valley blend
inspired by the white varietals of Bordeaux

VINEYARD SOURCING

- Frenchman Hills (Ancient Lakes AVA)
- Charbonneau (Columbia Valley AVA)

WINEMAKING

The grapes for this dry white wine were picked in the cool of the morning to preserve fruit quality. Gentle pressing was followed by cold settling and clean racking before fermentation. Temperature controlled stainless steel tanks were used for fermentation, and for brief aging on the lees prior to a light filtration and bottling early in 2019.

TASTING NOTE

Platinum-green in color, clean and expressive, the 2018 SBS offers a classic nose of orange oil, yellow grapefruit, Bosque pear, citrus blossom and flint. There are also nuances of fresh green herbs. The palate is well-shaped and textured with its richness coming from the Semillon, while the acid, aroma, and flavor are all Sauvignon Blanc. Flavors of passion fruit, lemon curd and green apple persist throughout. This is a classically fresh, low octane style that begs for summer.

ANALYSIS

Alc: 12.50% by volume
pH: 3.23
TA: 6.80g/L
RS: 1.0g/L

CADARETTA

MIDDLETON
FAMILY WINES

