



**2018 Cymbal Sauvignon Blanc**  
Columbia Valley

**Tasting Notes:** An enticing wine with a beautiful pale, straw-colored hue and appealing aromas of ripe kiwi and exotic passion fruit. Bright and lively on the palate, Cymbal bursts with mouth-filling richness and flavors of jasmine, white nectarine, guava and notes of minerality. The wine's viscosity and acidity combine to amplify the mouthfeel and provide for a long, satisfying finish.

**Vintage:** After a slow start to spring, the 2018 growing season quickly became very warm with hot weather persisting throughout the summer before moderating significantly in early September. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights that slowed ripening enough to allow the grapes to mature fully while still retaining their acidity.

**Winemaking:** Hand-picked grapes were gently whole-cluster pressed to ensure bright aromatics. After settling 2-3 days, the clean juice was moved to one of four fermentation vessels where it remained for six months. A combination of cement eggs and stainless steel tanks were used to preserve the wine's liveliness and minerality. New and neutral barrels were selected to enhance the mouthfeel and complexity in the finished wine.

**Vineyard:** Sauvignon Blanc from Horse Heaven Hills, grown on a gently sloping hillside in close proximity to the Columbia River, benefits from the cooling effect of the river to give this wine its fresh acidity. Good air circulation in and around the canopy, along with the vineyard's warm diurnal temperatures and cool nights, allowed the grapes to ripen fully while retaining varietal character and fresh, balanced acidity.

**Blend:** 100% Sauvignon Blanc

**Alcohol:** 14.2%

**pH:** 3.33

**TA:** 0.48 grams / 100ml

**Production:** 372 cases