2019 Cymbal Sauvignon Blanc
Columbia Valley

Tasting Notes: Wonderfully aromatic, with expressive notes of lemongrass, passion fruit and a hint of honeysuckle. This vibrant, well-balanced wine, redolent with fresh herbs, stone fruit and guava, comes together seamlessly across a textured palate. Fresh and lively, with a finish that won’t quit.

Vintage: The 2019 growing season started slowly with cool temperatures extending into late spring. As summer arrived, the weather warmed and the heat stayed even throughout the season, with no extreme heat spikes. At our winemaker’s direction, growers began crop thinning in mid-July, a process that continued through mid-August so that when fall weather was cooler than typical, the vines were in excellent condition to ripen grapes completely. The cool autumn temperatures brought the added benefit of extended hangtime, allowing the fruit to reach full physiological maturity.

Winemaking: Handpicked 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 before blending. A combination of cement egg and stainless-steel tanks were used to preserve the wine’s liveliness and minerality. New and neutral French oak barrels were also used to enhance mouthfeel and complexity in the finished wine.

Vineyard: Sauvignon Blanc from two distinct vineyards north of Tri-Cities combine to give this wine its delicious vibrancy and tropical fruit flavors. Gamache Vineyard (planted in 1985) is located on a gently sloping hillside in close proximity to the Columbia River. The site benefits from the cooling effect of the river to give the wine fresh acidity. Bacchus Vineyard Sauvignon Blanc (planted in 1972) is a warmer site, producing a riper style wine that contributes a distinct passion fruit character to the finished blend.

Blend: 100% Sauvignon Blanc
Alcohol: 14.2%
PH: 3.33
TA: 0.67 grams / 100ml
Production: 597 cases

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