



2017 Sauvignon Blanc, Willamette Valley

190 Cases Produced

Vineyard Composition

100% Aurora Colony Vineyard (Aurora)

Chemistry

13.2% Alcohol

6.6 g/L Titratable Acidity

3.38 pH

Vintage Notes

I have always loved Sauvignon blanc. Not as a geeky wine, but for its pure pleasure-giving qualities - in all its international permutations. I was introduced to the joys of Willamette Valley Sauv blanc by my first wine teacher Patty Green of Patricia Green Cellars. I got to work with it with her, as well as touch it while helping out Jay Somers (J. Christopher) and Andrew Rich. These three - The Sauvignon Blanc Cartel - really defined the varietal in Oregon. We are only continuing what they started.

This bottling is comprised of grapes from Aurora Colony Vineyards. Planted by the Moore family near the town of Aurora, not far from the banks of the Willamette River. This is a warmer valley floor site that produces succulent fruit without sacrificing acid.

The Sauvignon blanc came into the winery on October 6th. The grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in a walk-in cooler in small stainless steel drums, small poly tanks and one twice-filled French oak puncheon (130 gallons) using a selection of commercial and native yeasts. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. This wine was bottled on April 10th, 2018. This is the third commercial release of Sauvignon Blanc from Love & Squalor.