

# Sauvignon Blanc 2024 Washington Series

## TASTING

This Sauvignon Blanc wine is aromatic, complex and concentrated.

A beautiful pale-gold in the glass, the nose of this wine immediately envelops the taster in ripe fruit aromas of grapefruit, ripe lemons and green apple, beautifully complemented by notes of honeysuckle, peaches and lime leaf.

On the palate the wine is concentrated and long: grapefruit, lemon, lime, guava, and with a soft, creamy mouthfeel from lees-aging, finishing with a subtle hint of white-pepper.

Dry, with an electric acidity that will pair beautifully with food, this is a complex Sauvignon Blanc that drinks deliciously now but has the ability to age. It perfectly demonstrates the unique terroir of the rocky vineyard site from which it hails.

## WINEMAKING

The grapes for this wine were harvested by hand at peak maturity.

The berries were lightly crushed, soaked on the skins for 4 hours under dry-ice, and then pressed. The juice was lightly settled before fermentation and then fermented in a combination of stainless steel tanks and French oak puncheons.

The wines were aged on the lees, with weekly lees stirring, for 5 months prior to bottling.

Minimal, gentle handling of the wine in every stage of the production process was the key to preserving and showcasing the natural beauty of the fruit.

## TECHNICAL

**Harvest Dates:** 29 & 31 August, 2024

**Bottling Date:** 3 March, 2025

**Vineyards:** Andrews Family Vineyards,  
Horse Heaven Hills AVA, Washington

**Varieties:** 100% Sauvignon Blanc

**Total Production:** 659 cases



**Alc:** 13.6% **pH:** 3.0 **Titrateable Acidity:** 8.2 g/L **Residual Sugar:** 1.2 g/L **SKU:** +270598 (750mL)



Michael Clark - Winemaker

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