



TRATHEN HALL WINES

2018 La Chenaie Vineyard Sauvignon Blanc

THE VINES and THE WINE: With very little planted in the valley and 2017 our first production, we felt extremely lucky to be able to source slightly more Sauvignon Blanc in 2018 from La Chenaie Vineyard in the Eola-Amity Hills AVA. A field blend of five different clones and fermented in neutral French oak for 7 months with just a touch of stainless steel.

Vineyard: La Chenaie Vineyard (Eola-Amity Hills AVA), organically farmed

Soil: Volcanic (Jory, Ritner, Nekia)

Fermentation and Ageing: 2 neutral French oak barrels and a stainless steel keg

Bottled: May 2019

Numbers: pH 3.10, T.A. 7.0 g/L, Alc. 13.5%

Cases: 50 case production

TASTING: Classic Sauvignon Blanc characters of Meyer lemon, gooseberry and white peach with hints of cut grass and bell pepper notes. Framed with vibrant acidity and balanced with a lick of salty sweetness.

~92 pts. Wine Enthusiast