

Bergevin Lane Tasting Notes

2014 LINEN Sauvignon Blanc Columbia Valley



Vintage Notes: The 2014 Growing season started perfectly, with an extended dry blooming period and ideal temperatures. The year was drier than normal and much warmer than normal from April through the first few weeks of October. These perfect growing conditions led to what Tedd Wildman, manager of Stone Tree Vineyard, called shock and awe. “First the winemaker was in shock because the quantity was between 10 and 20 percent higher than cluster counts predicted, then everyone was in awe because the quality was very, very good.”

Overall, this trend repeated itself through all our vineyards. The two exceptions were Les Collines and Bergevin Springs. The Cabernet Sauvignon came in on our tonnage target and the quality is spectacular. The Cabernet Franc, Petit Verdot and Cabernet Sauvignon came in on target at Bergevin Springs and the vineyard is giving hints to an earthy character that is quite unique. The Merlot from Bergevin Springs came in above expected quantity but shows the dark fruit and that earthy character found elsewhere in the vineyard. The only down side to this vintage was that the workload was as intense and concentrated as the wines. Our facility is bulging at the seams.

Tasting Notes:

The nose is a trip straight to the tropics, pineapple, Mango and a hint of lime. In the mouth the tropical flavors melt into Fresh pear, peach and apricot with an undercurrent of citrus. The finish is smooth peachy lemons and limes. Try fresh shellfish, particularly Dungeness crab, with our 2014 Linen Sauvignon Blanc

Appellation/Vineyards:

Willard Farms Yakima Valley
Francisca's Vineyards Walla Walla Valley

Blend: 99% Sauvignon Blanc and 1% Viognier

Alcohol: 13.8%

Aging: Sauvignon Blanc 86% steel tank fermented and aged for 4 months. 14% aging in small neutral barrels for 4 months.

Bottle Date & Cases Produced:

January 26, 2015 1945 cases

Winemaking Notes: Carefully picked grapes were pressed whole cluster and cold settled. This creates richer, fuller more expressive fruit flavors. Steel tank Fermentation was combined with a small amount of barrel fermentation. This technique gives us the best of worlds, Fresh citrus and vibrant apple and pear flavors in the tank fermented portion, smooth and supple melon and a richer texture from the barrel fermented portion. The idea behind this wine is to create an aromatic fruity wine with old world character.