



Sauvignon Blanc Willamette Valley, Oregon 2023

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in the now-famous Dundee Hills of Oregon's Willamette Valley. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines. Our wines are made from organic grapes, crafted sustainably with the environment at the forefront of our minds, that express the distinctive flavors of our hillside vineyards.

— Alex, Alison, & Nik Sokol Blosser

Siblings and Second Generation Winegrowers



VINTAGE HIGHLIGHTS

2023 was our 3rd warmest growing season on record after the 2015 and 2014 vintages. We had the warmest and driest August on record and if it was not for the rain in early September our harvest would have started before Labor Day Weekend. Three cheers for the rain! One of the interesting things about 2023 was the arrival of our first hailstorm right after bloom. We have never seen a damaging hailstorm in our vineyard since we started in 1971, so seeing it happen and the resulting damage was at first a little scary. While it looked like our yields might have been higher, the hailstorm helped reduce the crop to our desired amount. The resulting fruit was excellent, with the heat in August producing lower acid in the grapes and nice full flavors.

HARVEST DATE

September 15th

APPELLATION

Willamette Valley, Oregon

SUGGESTED RETAIL

\$35

WINEMAKING

36% whole cluster pressed

64% destemmed and left to soak on the skins for 48 hours before pressing

Fermented separately, 84% in stainless steel, 16% in concrete egg

SOIL

Bellpine (marine sedimentary)

VARIETAL

100% Sauvignon Blanc

BOTTLED

April 2024

PROPER CELLAR LIFESPAN

3-5 years

PRODUCTION

300 cases

ALCOHOL BY VOLUME

14.3%

INGREDIENTS

Grapes, yeast, potassium, polyaspartate, SO2

5-5OZ SERVINGS PER CONT.

Calories: 119

Carbohydrates: 2.5g

Fat: 0g

Protein: 0g

UPC

88473-93427

WINE PROFILE

Our 2023 Willamette Valley Sauvignon Blanc bursts with fragrant herbal grass, lemon verbena, and grapefruit on the nose. Zippy grapefruit is framed by fresh lime zest accompanied by a clean, crisp mineral finish.

SCORES

92 points Vinous (*DTC label rated, same wine), 91 points James Suckling

STORY

Our goal is to craft a rich Sauvignon Blanc in the New World tradition, with a bold palate and bright acidity. We have the privilege to source our fruit from a second generation, family owned vineyard, one of the few sites in the Willamette Valley growing beautiful Sauvignon Blanc.

