



2012 Bruno's Sauvignon Blanc Columbia Valley

Vintage Description

2012 is a vintage to remember with the high temperatures in late spring through the summer. Along with three months without rain, it created a nearly perfect growing condition for producing grapes in the Columbia and Walla Walla Valleys. That combination of conditions not only produced exceptional grape quality, but quantities were up as well over 2011's smaller crops. There will be great things to come from this vintage.

Varietal Composition: 100% Sauvignon Blanc

Vineyard Sources

79% Roza Hills Vineyard, Rattlesnake Hills 21% Reed Vineyards, Columbia Valley

Fermentation: 100% stainless steel tank fermented and aged

Chemistry:

Alcohol 13.4% pH 3.0 TA .78

Winemaker Notes

Fresh, crisp, and clean! The 2012 Bruno's Sauvignon Blanc is pale yellow with brilliant clarity. The nose releases a flowery aroma with hints of stone fruits while the palate is full of bright tropical flavors and great acidity. The screw top provides easy opening for the lake, beach or porch!

Justin Wylie, winemaker