



2020 Cymbal Sauvignon Blanc
Columbia Valley

Tasting Notes: Wonderfully vibrant and aromatic, with notes of lemongrass, passion fruit and a hint of honeysuckle. Flavors of mango, fresh herbs and white peach, come together seamlessly across a textured palate and lengthy finish.

Vintage: The 2020 vintage will be remembered for warm summer temperatures and a cool fall that extended hangtime to produce concentrated wines with balanced acidity. Bud break occurred in mid-April. The weather was moderate throughout the spring before cooling significantly in early June. Warm weather returned in July to allow the vines to catch up to a “normal” season, then temperatures climbed in August. Just as the winery was preparing for an early start to harvest, conditions cooled in early September before returning to the Columbia Valley’s typical pattern of warm fall days and cool nights mid-month. The weather shift provided for added hangtime, allowing vines to fully ripen a vintage marked by low yields.

Winemaking: Handpicked grapes were gently whole-cluster pressed to ensure bright aromatics. After settling for two days, the clean juice was moved to one of four fermentation vessels where it remained for six months before blending. A combination of cement egg and stainless-steel drums were used to preserve the wine’s liveliness and minerality. New (21%) and neutral (60%) French oak barrels were also used to enhance mouthfeel and complexity in the finished wine.

Vineyard: Sauvignon Blanc from three distinct vineyards combined to give this wine its wonderful vibrancy and complex flavor profile. Gamache Vineyard (planted in 1985) is located on a gently sloping hillside in close proximity to the Columbia River. The site benefits from the cooling effect of the river to give the wine fresh acidity. Boushey Vineyard also contributes liveliness and lemongrass character. Bacchus Vineyard Sauvignon Blanc (planted in 1972) is a warmer site, producing a riper style wine that provides a distinct passion fruit character to the finished blend.

Blend: 100% Sauvignon Blanc
Alcohol: 14.2%
pH: 3.47
TA: 0.57 grams / 100ml
Production: 816 cases