

2020 OLIANE

Sauvignon Blanc

The Story of This Wine. We believe Washington State can make Sauvignon Blanc that competes with any in the world. Oliane is barrel-fermented in French oak using native yeast and aged on the lees for 7 months. It is bottled unfiltered to allow for greatest expression and complexity.

Winemaker Tasting Note. “Bright and rich aromas of nectarine, tart apple, Meyer lemon, and sun-dried hay. The palate is marked by a balance of fresh acidity with rich concentration of citrus, stone fruit, white flowers, and crushed seashells. The finish echoes with citrus peel, fresh herbs, and a bit of freshening sea spray. This is drinking great now, and may be the most age-worthy vintage yet for Oliane. Drink now-2030+.” - Chris Peterson, Winemaker

Vintage: 2020

Varietal: 100% Sauvignon Blanc

AVA: Yakima Valley

Vineyards: 70% Boushey Vineyard, 30% Red Willow Vineyard

Winemaking: Native yeast fermentation; aged 7 months in 40% concrete egg, 60% French oak of which 5% is new.

Alcohol: 13.4%

Cases: 575

Release: May 21, 2022



93 points, Owen Bargreen

“... the gorgeous tenth edition ‘Oliane’ is a rousing rendition that shows some good cellaring potential. Honeysuckle, white peach and kiwi tones all combine on the nose, with wet stone undercurrents.

The palate is vibrant with a seamless texture and good depth and finesse. Finishing long, this is a very refined Sauvignon Blanc that is best served a bit warmer for its full aromatic and flavor expression.

Drink 2022-2029.”

