Buoy White 2024

Blend: 55% Chenin Blanc, 45% Semillon

Alcohol: I2.3% abv TA: 6.07 g/L pH: 3.37

Residual Sugar: 0.68%, 6.8 g/L

Case Production: 858 cases

Date Bottled: 6/4/2025

Grape Source(s):

Chenin Blanc - Willard Vineyard, Columbia Valley AVA, WA Semillon - Weyns Vineyard, Columbia Valley AVA, WA

Aging: 100% Stainless steel

Winemaker Notes: The 2024 Washington grape vintage is characterized by a late, wet start followed by a warm September and ideal fall, which allowed for excellent maturation and high-quality fruit with balanced acidity. The warm summer and extended fall provided necessary heat for ripening, resulting in whites with bright acidity and tropical flavors. Combining crisp, floral chenin blanc and fruity, full-bodied Semillon, this blend is unconventionally juicy yet refreshingly delicate.

Pairing Suggestions:

- Sushi
- Halibut
- Roast Chicken
- Risotto
- Yellow Curry
- Goat Cheese

Price: \$18.00





