

*The Tower*

2017

**Blend:**

55% Sauvignon blanc  
45% Sémillon

**Alcohol:** 13.3% abv **TA:** 5.51 g/L **pH:** 3.3

**Case Production:** 888 cases

**Date Bottled:** 7/18/18

**Grape Source(s):**

Sauvignon Blanc: Den Hoed Vineyard, Yakima AVA, WA  
Sémillon: Judkins Vineyard, Yakima AVA, WA

**Aging:** 59% tank, 9 months aged in 25% one-year French, 8% new Acacia, 8% one-year Acacia

**Winemaker Notes:** Our inspiration for this wine is the beautiful white blends of Bordeaux. To craft this wine, we fermented the Sauvignon blanc and Sémillon separately with different yeast strains in a combination of stainless-steel tanks, oak barrels, and acacia barrels. While the tank ferments were more delicate and floral, we employed batonnage to the acacia and oak barrels for texture and gravitas. Holistically, the wine is strikingly complex and unique.

**Tasting Notes:** Complex and unique with balanced citrus and melon, and nutty, mineral notes, our Bordeaux inspired blend of 55% Sauvignon blanc and 45% Sémillon was fermented and aged sur lie in a combination of acacia, oak, and stainless steel.

**Awards:**

Gold - 2020 San Francisco Chronicle Wine Competition

**Pairing Suggestions:**

- Oysters; Mussels
- Chicken piccata
- Non-oily whitefish
- Fantastic tapas wine: olives, peppadews, olive oil, and bread

**Price:** \$19.00



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