The Tower 2021

Blend:

58% Sauvignon blanc, 42% Semillon

Alcohol: 12.9% abv TA: 6.26 g/L pH: 3.32

Case Production: 456 cases

Date Bottled: 6/8/22

Grape Source(s):

Semillon - Inland Desert Vineyard, Columbia Valley AVA Sauvignon Blanc - Hogue Ranch, Yakima Valley AVA

Aging: 100% Stainless steel

Winemaker Notes: Washington's 202I wine grape harvest was marked by record-breaking heat during the growing season, resulting in low yields of high-quality fruit with small, ripe, flavorful berries. Our inspiration for this wine is the beautiful white blends of Bordeaux. To craft this wine, we fermented the Sauvignon blanc and Semillon separately with different yeast strains in stainless-steel tanks before blending. The Sauvignon blanc underwent a partial wild fermentation and the resulting wine is strikingly complex and unique.

Tasting Notes: This Bordeaux inspired blend of Sauvignon blanc and Semillon results in a a unique, mouthwatering, zesty wine with a long finish.

Awards:

Gold - 2023 San Francisco Chronicle Wine Competition
Platinum - 2023 Great Northwest Wine Platinum Awards

Review:

"Growing consumer interest in Sauvignon blanc as a standalone bottling has brought additional attention to classy white Bordeaux blends, and here's one of the best to come out of Washington - even though the wine was made in Maine. Aaron Peet's history of working with Sauvignon Blanc (58%) and Semillon (42%) grown in the Yakima Valley goes Platinum here, and the experience offers a beautiful cherry blossom nose with subtle notes of lime and candied orange. The layered palate includes Granny Smith apple, eucalyptus and a twist of Meyer lemon for a mouthwatering, zesty and long finish." - Great Northwest Wine

Pairing Suggestions:

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

Price: \$18.00



