

FISH HOUSE

2012 SAUVIGNON BLANC

2012 FISH HOUSE 100% Sauvignon Blanc

HOUSE WINE is the wine you drink anytime with anything... honest, tasty & real.

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2012 Vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation, average cumulative precipitation, and only a few isolated weather events. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off the metabolic processes involved with berry ripening. We noticed vastly improved fruit quality when compared to the 2011 vintage; 2012 brought medium sized berries, concentrated colors and intense flavors that took a little time to catch up with the sugars.

TASTING NOTE

A beautiful nose filled with aromatics of lemongrass, straw, lime leaf and a hint of sugar cane. Bright notes of citrus, lemon zest and Georgia peach lead to a well-balanced finish.

FOOD PAIRINGS

Grilled Chicken, Scallops, Roasted Vegetables

BLEND

100%
Sauvignon Blanc

BOTTLING

PH 3.25
TA 7.1 g/L

RS .12%
Alc. 13.5%

CASES

5,000



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