

2022 Red Mountain Optu White

Our 2022 Red Mountain Optu White is a traditional *Bordeaux Blanc* blend sourced from 30+ year old vines at Klipsun and Artz vineyards. These mature blocks sit at the bottom of the appellation where the cooling effects of the Yakima river are greater helping to preserve natural acidity and freshness in white varietals. In the glass the wine is a bright gold color typical of a barrel fermented white Bordeaux. On the aroma we get honeyed tropical fruit coming from the warm weather Semillon, paired with grapefruit and lemon pith from the Sauvignon Blanc. The palate is rich but balanced with a mouthwatering acidity – passionfruit, white peach, and honeydew. While sipping on Optu White we think of enjoying with richer Pacific Northwest seafood dishes or Holiday spreads.

BLEND

63% Sauvignon Blanc, 37% Semillon

VINEYARDS

88% Klipsun Vineyard, 12% Artz Vineyard

WINEMAKING

Our Sauvignon Blanc and Semillon are hand-picked, pressed, cold-settled for 48 hours, and then racked mostly into neutral barrels and a small amount (13%) into New French oak barrels and fermented at low temperatures. The juice spends 8 months on lees, occasionally stirred based on taste and smell.

ALCOHOL

13.3%

PRODUCTION

576 cases

faithful, loyal, true