



OLIANE *Sauvignon Blanc*

The 2014 Oliane Sauvignon Blanc is our finest yet. Already garnering a 92 in Robert Parker's *The Wine Advocate* by Jeb Dunnuck, the 2014 was a runner-up in *Seattle Magazine's* 2015 Wine Awards for Sauvignon Blanc over \$15. Fermented with native yeast and aged seven months in 15% concrete tank, 10% new / 75% neutral French oak.

A beautiful expression of WA Sauvignon Blanc with aromas of grapefruit, lemon oil, fresh straw, savory herbs, and wet stone jump from the glass. Balancing the richness and complexity of lees aging with the vibrancy and acidity that define this varietal creates a complete and compelling wine. Bright flavors of summer peach, grapefruit, lemon verbena, and a snap of limestone with a mineral-laden finish that is rich, lingering, and fresh. Pairs well with many different foods, from oysters to Chicken Piccata. Though great on release, this wine ages very well for 2-5 years, maybe longer.

Vintage: 2014

Appellation: Yakima Valley

Blend: 100% Sauvignon Blanc

Vineyard: 55% Boushey Vineyard
and 45% Red Willow

Cases: 390

Retail: \$28

Release: September 2015

Vintage Scores:

2012: Wine Advocate - 92

2013: Wine Advocate - (92)

AVENNIA