

2024

YAKIMA VALLEY SAUVIGNON BLANC

VINEYARDS:

72% ROZA HILLS & 28% SUGAR LOAF

VARIETALS:

100% SAUVIGNON BLANC

TECHNICAL DATA:

3 MONTH STAINLESS STEEL AGING

12% ALCOHOL

820 CASES PRODUCED



WINEMAKING NOTES:

Fruit hand harvested on September 3rd It was picked early to preserve the fruits natural acidity. 80% of the fruit was immediately destemmed and pressed into tank. The remaining was destemmed and allowed to soak on the skins for 12 hours before being pressed and blended into tank. Once in tank, the juice was cooled to about 0°C and underwent a 3 week stabulation, after which it was racked off gross lees, and warmed to initiate fermentation. It fermented dry in about 16 days. The wine was bottled February 5th, 2025.

JUSTIN'S TASTING NOTES:

Dipping our toes into white wine these past few years has been so much fun. We really love having a crisp, aromatic, and balanced white wine during the hot summer days. A fruity white with aromas of orange peel, lemon curd, and green apples. Medium-bodied, sharp and refreshing with a zesty finish. Drink now.



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