



CYMBAL

2021 CYMBAL SAUVIGNON BLANC COLUMBIA VALLEY

TASTING NOTES:

Wonderfully vibrant and aromatic, with notes of lemongrass, passion fruit and a hint of honeysuckle. Flavors of mango, fresh herbs and white peach, come together seamlessly across a textured palate and lengthy finish.

VINTAGE:

The 2021 vintage will be remembered for extreme summer temperatures in June and July which reduced yields by up to 40% depending on the site. The early heat wave was followed by ideal weather patterns of warm days and cool nights that extended well into October and produced concentrated wines with balanced acidity. Longer hang-times and lower yields provided vibrancy and balance to the grapes while allowing them to reach optimal physiological maturity.

BLEND: 100% Sauvignon Blanc

ALC.: 14.2%

pH: 3.19

TA: 0.70 grams/100ml

PRODUCTION: 1,065 cases



WINEMAKING:

Handpicked grapes were gently whole-cluster pressed to ensure bright aromatics. After settling for two days, the clean juice was moved to one of four fermentation vessels where it remained for six months before blending. A combination of cement egg and stainless-steel drums were used to preserve the wine's liveliness and minerality. New (21%) and neutral (60%) French oak barrels were also used to enhance mouthfeel and complexity in the finished wine.

VINEYARDS:

Sauvignon Blanc from three distinct vineyards combined to give this wine its wonderful vibrancy and complex flavor profile. Gamache Vineyard (planted in 1985) is located on a gently sloping hillside in close proximity to the Columbia River. The site benefits from the cooling effect of the river to give the wine fresh acidity. Boushey Vineyard also contributes liveliness and lemongrass character. Bacchus Vineyard Sauvignon Blanc (planted in 1972) is a warmer site, producing a riper style wine that provides a distinct passion fruit character to the finished blend.