

Avennia Oliane Sauvignon Blanc

Avennia

United States - Washington - Yakima Valley

We believe Washington State can make Sauvignon Blanc that competes with any in the world. Oliane is barrel fermented in French oak using native yeast and aged on the lees for 7 months. It is bottled unfined to allow for greatest expression and complexity.

A well balanced and elegantly refreshing old world style Sauvignon Blanc.

"Leads with ripe aromas of grapefruit, Meyer lemon, peach, honey, and spring flowers. The palate is quite rich and palate coating, with stone fruits, citrus pith, crushed seashell, and sweet floral elements. A streak of minerally acidity keeps the wine focused and quenching through the finish." - Chris Peterson, Winemaker

Specifications	
Appellation	Yakima Valley
Varietals	100% Sauvignon Blanc - 20+ years
Vinification	Native yeast, barrel-fermentation. 5% new French oak, 10% concrete egg, 85% neutral French oak, aged 7 months on the lees. Bottled unfined.
Pairings	All Shellfish, grilled summer root vegetables, white fish.



Codes, Weights and Measures

UPC	8 58793 00400 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 58793 00400 5
Case Weight	35
Cases/Pallet	56
Layers/Pallet	14
ABV	12.50%
SRP	\$ 30.50 USD 750mL Bottle

Reviews and News

2017 Avennia Sauvignon Blanc Yakima Valley - 91-93 PTS - JD