

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

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|---------------------|---|
| 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

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|----------------------|------------------------------|
| 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