TROTHE

2024 WHITE LABEL SAUVIGNON BLANC

Andrews Family Vineyards, Horse Heaven Hills AVA, Washington State

VARIETY	ALCOHOL	BOTTLED/RELEASED
100% Sauvignon Blanc	13.5%	March 2025/April 2026
VINEYARD BLOCK	**TA | PH**	**VOLUME**
SB16A	7.3 g/L | 3.22	52 cases

GROWING SEASON

2024 was a year of contrasts at Andrews Family Vineyards, requiring vigilant attention from both vineyard and winery teams. Early spring was cool, delaying growth by two to three weeks, but by May, a shift in the weather brought consistent warmth and sunshine, setting the stage for a balanced growing season. Classically hot summer temperatures brought much-needed conditions for even ripening, and a transition to late-season cooling created the perfect fall.

Our high elevation Sauvignon Blanc retained its natural acidity as it ripened to the elegant flavors we were looking for. We walked rows regularly, engaging in the delicate work of timing harvest decisions. Our proactive style ensured that we maximized intensity and character, while preserving freshness and finesse. This Sauvignon Blanc was built to age.

VINIFICATION

Certain pockets of the Horse Heaven Hills are perfect for whites because the unique combination of elevation, slope, soil type, and wind come together in just the right way, allowing for wines that could not be produced anywhere else.

We skin-contact soaked our 2024 Sauvignon Blanc for 12 hours after harvest. Once gently pressed and cold settled, the must was fermented and aged *sur lie* in goblet-shaped concrete *tulipes*. Extended concrete aging on lees with regular stirring resulted in a rich, creamy wine with a long mineral finish.