



Cascadia Sauvignon Blanc 2024

100% Sauvignon Blanc,
Alcohol Level: 12.6%
Levels: pH 3.3 TA 6.4 g/l
Sugar: 0.5 g/l
Harvest date: September 5th - 27th, 2024

Tasting Notes

Medium straw in colour, the nose unfolds with vibrant tropical fruit, highlighting the essence of ripe pineapple and a refreshing hint of kiwi. On the palate, inviting notes of yellow plum and grapefruit emerge, delivering a balanced experience. The finish is medium in length, buoyed by fresh acidity that leaves a lively, enduring impression.

Harvest Notes

The 2024 vintage is a vibrant reflection of Washington's exceptional terroir, with fruit sourced from two distinct AVAs: Horse Heaven Hills and Yakima Valley. Each region contributes its unique character to this remarkable wine.

Horse Heaven Hills

Established in 2005, located within the larger Columbia Valley AVA in Washington state. Covering approximately 570,000 acres, it is home to some of the state's largest and oldest vineyards, with nearly 6,180 acres planted as of 2008. The region's vineyards are primarily situated along the right bank of the Columbia River, benefiting from the river's moderating effects and the area's warm, dry climate. The consistent winds in the region help to toughen grape skins, increase phenolic content, and aid in disease control by keeping the vine's canopy dry.

Yakima Valley

The Yakima Valley AVA, recognized in 1983 as Washington state's first American Viticultural Area, lies within the expansive Columbia Valley AVA. Spanning over 708,000 acres, it boasts the state's highest concentration of vineyards and wineries, with more than 53,000 acres under vine. The valley's diverse microclimates and silt-loam soils over basalt bedrock support a wide array of grape varieties.



The 2024 growing season in Washington was characterized by a hot summer followed by an ideal fall with temperate days and cool nights, allowing for optimal ripening.

Winemaking Notes

The Sauvignon Blanc for the 2025 Cascadia blend was sourced from two distinct vineyards, each contributing unique characteristics. Grapes from Horse Heaven Hills Vineyard were pressed at Goose Ridge Winery, the juice was chilled for two days, and transferred cold (5°C) to our winery. Once warmed, it was inoculated with yeast and fermented in Burgundian French oak barrels, 70% new and 30% previously used for Chardonnay. Weekly lees stirring continued until February 13, 2025. Meanwhile, juice from Yakima Valley Vineyard was pressed, settled, and shipped cold to our Poplar Grove production facility, where it underwent cool fermentation (12-14°C) and was crash-chilled upon completion on November 11. It remained cold in tank for clarification before blending with the Horse Heaven Hills portion on March 7, 2025. The final blend underwent polish filtration en route to bottling, with packaging completed on March 11, 2025.

Cellaring Notes

This wine is meant to be enjoyed upon release.