

DIXIE & BASS

2020 I SAUVIGNON BLANC HORSE HEAVEN HILLS, WASHINGTON

STORY

A reoccurring theme woven throughout history's most beloved narratives is the tale of the unlikely duo. The opposing personalities that unexpectedly complement each other to create something even greater than the sum of their parts. There is implicit beauty in opposites attracting and it inspired us to create a wine that embodied this anomaly. We are captivated by the human truth that we are ultimately more similar than we are different. We felt that a dog and a bird made the unlikeliest of friends and from there, Dixie and Bass was born.

WINEMAKING

Grapes were delicatley hand picked and pressed using a gentle, champagne style pressing cycle to minimize color and tannin extraction. They were then cold settled, racked, and fermented with a variety of yeast strains to dryness before being aged for four months in stainless steel.

TASTING NOTES

Citrus, grapefruit and melon on the nose with hints of grass and herb and a kiss of sweet oak. Bright on the palate with a pleasing midpalate. Ample fruit framed with lively acidity leads to a hint of vanilla on the finish.

PAIRINGS

Wonderful with herb sauces over chicken, tofu, or white fish.

TECHNICAL NOTES

Appellation: Horse Heaven Hills Composition: 100% Sauvignon Blanc Aging: 4 months stainless steel Fermentation: Stainless steel Alcohol: 13% Acidity: 6.2 g/l pH: 3.34 Residual sugar: 0g