



RED MOUNTAIN SAUVIGNON BLANC 2021

STORY

Driven by passion. Nurtured by family. Inspired by Red Mountain.

Coming from a long history in farming, the Aquilini family was drawn to Red Mountain. They knew its low rainfall, cleansing winds, and rich soils could be tailored to propagate fine grape varieties.

Red Mountain's great strength is its Cabernet Sauvignon. The Aquilini family had such faith in this variety that they planted nearly 70% of their acreage with it and selected 16 different clones to offer a full spectrum of blending possibilities. In addition to their flagship reds, Aquilini bottles small quantities of Sauvignon Blanc.

At the guidance of the renowned consulting winemakers at Atelier Melka, the Aquilini vision is to express the best of Red Mountain through an unwavering devotion to quality. Our commitment remains steadfast that "we have yet to make our best bottle of wine" — a philosophy that guides us towards our ultimate goal, every day.

VINTAGE REPORT

Like all Washington vintages, early February pruning marked the start of the 2021 growing season. Budbreak began March 31st, which is historically early, though consistent over the last five years. Unseasonably cold nights in April pushed bloom into its normal mid-May time frame. Late May through mid-June saw record-breaking heat in the Northwest, leading to veraison beginning in mid-July. The summer was very hot, with 24 days over 100 degrees F. This extreme heat led to low yield, as berry and cluster size were down in nearly all varieties. We began hand-harvesting our golden clusters of Sauvignon Blanc on September 2nd.



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WINEMAKING NOTES

Perfectly ripened, our golden clusters were hand-picked early in the morning to preserve acidity; following a meticulous selection, the best clusters were gently pressed to preserve their delicate nature and minimize astringency. The juice settled for 48 hours before being transferred to a barrel for fermentation. The barrels were a selection of primarily neutral French oak with a small percentage of new French oak and several stainless-steel barrels. The barrels were then placed in the cold room where a cool fermentation took place over the course of four weeks. We refrain from malolactic fermentation to preserve the wine's freshness, intensity, and aromatic complexity. This Sauvignon Blanc is noticeably more textural and layered than most, showcasing varietal purity and finesse.

DESCRIPTION

The 2021 Aquilini Sauvignon Blanc expresses a sophisticated and elegant character. Born of the same climate and soils as our Cabernet Sauvignon and Family Blend, this wine generously offers layered complexities with rich aromatics and concentrated flavors.

TASTING NOTES

Beautifully clean and focused aromas of gooseberry, lychee, white peach, and freshly peeled grapefruit. Built upon a base of vibrant acidity and the texture of six months sur lie aging, the aromas carry through the palate, being met with a hint of new French oak. The finish is crisp, long, and clean, with a subtle minerality and bright acidity.

TECHNICAL SPECS

COMPOSITION:	100% SAUVIGNON BLANC
APPELLATION:	RED MOUNTAIN AVA
VINTAGE:	2021
VINEYARD(S):	QUINTESSENCE (EST. 2014)
FERMENTATION:	BARREL FERMENTED (20% NEW FRENCH OAK)
AGING:	6 MONTHS ON LEES
ALCOHOL:	13%
TOTAL ACIDITY:	6.4 G/L
PH:	3.33
WINEMAKER:	PHILIPPE MELKA, MAAYAN KOSCHITZKY, TYLER TENNYSON
PRODUCTION SIZE:	93 CASES / 1,116 BOTTLES