

DIXIE & BASS™

2023 | SAUVIGNON BLANC

COLUMBIA VALLEY, 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 delicately 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 six months in stainless steel.

TASTING NOTES

Aromas of citrus, grapefruit, and melon, complemented by subtle grassy and herbal notes and a touch of sweet oak. On the palate, it is vibrant with a pleasant midpalate, showcasing ample fruit framed by lively acidity, and finishing with a hint of vanilla.

PAIRINGS

Pairs well with goat cheese, citrus salad, grilled fish, herb-roasted chicken, or pesto pasta.

TECHNICAL NOTES

Appellation: Columbia Valley

Composition: 82% Sauvignon Blanc, 18% Chardonnay

Aging: 6 months stainless steel

Fermentation: Stainless steel

Alcohol: 14%

Acidity: 5.7 g/l

pH: 3.39

Residual sugar: 0g