

Aquilini

SAUVIGNON BLANC | 2023

RED MOUNTAIN, WA



STORY

Red Mountain is an unusual gift to the craft of winemaking. It's glacial history and Mother Nature's guiding hand have made it a grape growing region with profound potential. Aquilini wines are the product of the rare confluence of these effects with the old-world craft and heartfelt passion they bring to the art of making extraordinary wine. Driven by passion. Nurtured by Family. Inspired by Red Mountain.

WINEMAKING

The 2023 Aquilini Sauvignon Blanc expresses a sophisticated and elegant character. Born of the same climate and soils as our red wines. Hand-harvested clusters were promptly pressed, cold settled, and barrel-fermented for five weeks to preserve freshness and intensity. This complex wine reflects our winemaker's intention, showcasing Red Mountain's ability to produce exceptional whites in a region dominated by reds.

TASTING NOTES

Beautifully clean and focused aromas of gooseberry, lychee, white peach, and freshly peeled grapefruit. Built upon a backbone of vibrant acidity and the texture of 6 months sur lie aging, the aromas carry right through the palate. The finish is crisp, long and clean carried through with a subtle minerality and bright acidity.

PERFECT PAIRINGS

Perfectly paired with fresh oysters, grilled prawns, goat cheese tart, or a summer salad with citrus vinaigrette, it's a versatile wine that shines alongside light, vibrant dishes.

TECHNICAL NOTES

Appellation: Red Mountain AVA

Composition: 100% Sauvignon Blanc

Aging: Barrel aged for 6 months in 100% Neutral French Barriques

Fermentation: Barrel fermented in 100% Neutral French Barriques

Alcohol: 13.8%

Total Acidity: 6.6 g/l

pH: 3.20

