

DIXIE & BASS™

2024 | 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 felt that a dog and a bird made the unlikeliest of friends and from there, Dixie and Bass was born.

WINEMAKING

The grapes were carefully harvested by hand and gently pressed in the traditional Champagne method to limit the extraction of color and tannins. After a cold settling period, the juice was racked and fermented to dryness using a selection of yeast strains, then aged in stainless steel tanks for six months.

TASTING NOTES

The wine greets the nose with fresh scents of citrus, grapefruit, and melon, alongside delicate grassy and mineral undertones. On the taste, it is bright and energetic, with a smooth midpalate that highlights the fruitiness balanced by crisp acidity, and concludes with a touch of vanilla.

PERFECT PAIRINGS

Citrus-marinated grilled shrimp with herbed couscous and lemon aioli, or try with a goat cheese and asparagus tart for a delicious vegetarian alternative.

TECHNICAL NOTES

Appellation: Columbia Valley

Composition: 100% Sauvignon Blanc

Aging: 50% Stainless Steel, 50% Neutral Oak Barrels - 6 months

Fermentation: Stainless Steel

Alcohol: 13%

Acidity: 7 g/l

pH: 3.06

Residual sugar: 0g