



- ABOUT
- WINES
- WINEMAKERS
- VINEYARDS
- REVIEWS & EVENTS
- KEY CLUB
- WINE SHOP
- TRADE & MEDIA
- VISIT





OUR WINE SHOP

CURRENT RELEASES

FAMILY WINES

KEY CLUB WINES

LIBRARY WINES

LARGE & SMALL FORMATS

GIFT BOXES

PRE-RELEASE ALLOCATIONS

RESERVATIONS

2018 CYMBAL SAUVIGNON BLANC

Viewing product 3 of 10 « Prev | Next »

- OVERVIEW
- WINE INFORMATION
- REVIEWS
- VINEYARDS
- WINEMAKER

After a slow start to spring, the 2018 growing season quickly became very warm with hot weather persisting throughout the summer before moderating significantly in early September. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights that slowed ripening enough to allow the grapes to mature fully while still retaining their acidity.

Hand-picked grapes were gently whole-cluster pressed to ensure bright aromatics. After settling 2-3 days, the clean juice was moved to one of four fermentation vessels where it remained for six months. A combination of cement eggs and stainless steel tanks were used to preserve the wine's liveliness and minerality. New and

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neutral barrels were selected to enhance the mouthfeel and complexity in the finished wine.

An enticing wine with a beautiful pale, straw-colored hue and appealing aromas of ripe kiwi and exotic passion fruit. Bright and lively on the palate, Cymbal bursts with mouth-filling richness and flavors of jasmine, white nectarine, guava and notes of minerality. The wine's viscosity and acidity combine to amplify the mouthfeel and provide for a long, satisfying finish.

NOT YET REVIEWED

\$35.00 / Bottle

Qty.

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