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RESERVATIONS

2018 CYMBAL SAUVIGNON BLANC

OVERVIEW

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.

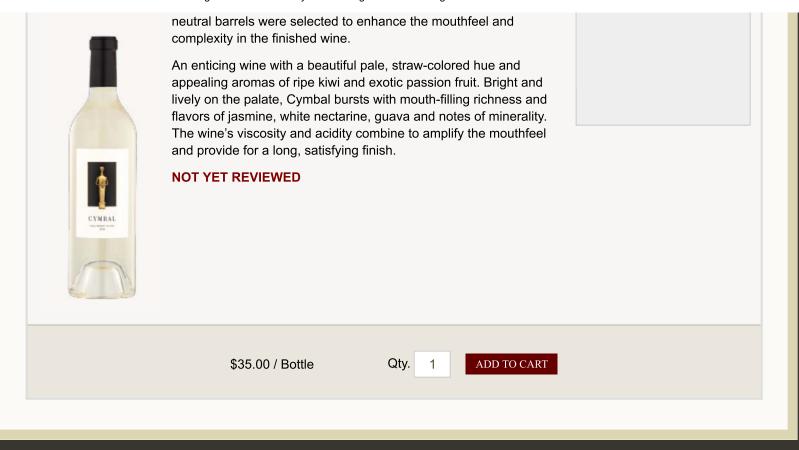
Hand-picked grapes were gently whole-cluster pressed to ensure bright aromatics. After settling 2-3 days, the clean juice was moved to one of four fermentation vessels where it remained for six months. A combination of cement eggs and stainless steel tanks were used to preserve the wine's liveliness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

Shopping Summary

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