

2018 Cuvee Lucia Sauvignon Blanc

**ANDREW
WILL**

With another vintage in the books from our white grape plantings at Two Blondes Vineyard comes added maturity to our vines and an increased sense of place. For our 2018 Cuvee Lucia Sauvignon Blanc from Two Blondes Vineyard we see a slight increase in aromatics (lemon skin, fresh cut grass, and hints of lime blossom. It is a medium bodied wine with floral and citrus notes. It is ready to be enjoyed now but should have good aging potential.

This vintage's blend consists of 85% Sauvignon blanc and 15% Semillon. This wine was fermented and aged in 50% one-year old French Oak barrels and 50% Stainless Steel barrels for a wine that combines crisp acidity and minerality with a seamless mouthfeel. We did not use any commercial yeast or fining agents (Vegan).

Reviews:

89 Points - displays a citrus core and concentrated minerality on the nose, as floral and citrus blossom notes waft from the glass. The palate is dusty and features flavors of freshly zested lemon, elegant and balanced across the mid-palate. The citrus tones are harmonious on the finish that lingers with structured layers of depth and length. This bottling is a great food wine. (Anthony Mueller – Wine Advocate)

90 Points - Pungent aromas of stone fruits, quince and lemongrass plus a honeyed nuance. Intense and energetic in the mouth, with white peach and nectarine fruit flavors lifted by spices and complicated by a saline element...With its spicy penetration and lift, this Sancerre-like Sauvignon Blanc should make an excellent seafood wine. (Stephen Tanzer – Vinous)

Composition: 85% Sauvignon Blanc, 15% Semillon

Vineyard: Two Blondes

AVA: Yakima Valley

Average Age of Vines: 4 years

Time in barrels: 9.5 months

Bottling Date: May 2019

Total Production: 205 Cases

ABV: 12.5%



