



PATRICIA GREEN CELLARS

2016 Sauvignon Blanc Willamette Valley AVA

Location: The Willamette Valley is 150 miles long and approximately 60 miles wide, making it Oregon's largest AVA. Named for the river that flows through it, the Willamette Valley has the largest concentration of wineries and vineyards in Oregon and includes six sub-appellations: Dundee Hills, Eola-Amity Hills, McMinnville, Chehalem Mountains, Yamhill-Carlton and Ribbon Ridge.

Climate: The Willamette Valley is relatively mild throughout the year, with cool wet winters and warm dry summers. While moisture is abundant, most of the rainfall occurs in the winter, not during growing season. This temperate climate, combined with coastal marine influences, make the gentle growing conditions within the Willamette Valley ideal for cool climate grapes, including Pinot noir. These conditions allow the wine grapes to develop their flavor and complexity while retaining their natural acidity.

Soils: The Willamette Valley is an old volcanic and sedimentary seabed that has been overlaid with gravel, silt, rock and boulders brought by the Missoula Floods from Montana and Washington between 10,000 and 15,000 years ago. The most common of the volcanic type is red Jory soil, which is found above 300 feet elevation (as it had escaped the Missoula Floods deposits) and is between four and six feet deep. It provides excellent drainage for superior quality wine grapes. Anything below 300 feet elevation is primarily sedimentary based soil.

Topography: The Willamette Valley is protected by the Coast Range to the west, the Cascades to the east and a series of hill chains to the north. While most of the region's vineyards reside a few hundred feet above sea level, parts of the Willamette Valley do reach much higher. The Chehalem Mountains are the highest mountains in the Valley with their tallest point, Bald Peak, rising 1,633 feet above sea level.

Winemaking and Notes: Sauvignon Blanc is only very lightly planted in Oregon with well under 50 acres currently in the state. Despite its modest acreage, this white varietal is as well suited for the geology and climate as the other more successful white varietals and far more conducive to be grown in Oregon than the ever-present weed known as Pinot Gris. Historically speaking, Sauvignon Blanc was given a shot prior to Pinot Gris, but a combination of poor growing and winemaking practices combined with poor sales of any Sauvignon Blanc (ever wonder why Mondavi calls it Fume Blanc?) led to a slow death spiral of the plantings in the state. Over the years we have combined our Estate fruit with a handful of other sites in the Willamette Valley.

This bottling is made up of grapes planted in 2001 and 2002 from our Estate Vineyard in the Ribbon Ridge, fruit from Oster Vineyard which is an older vineyard planted in the mid-1980s just past the town of Mt. Angel and from newer plantings from Oak Grove Vineyard in the Eola-Amity Hills AVA. All wines were fermented and aged in stainless steel tanks.

This is classic Sauvignon Blanc provided you do not think this variety should smell like cut grass and cat pee. This has high-toned and heavily fruited aromatics along with a tinge of straw and minerals which is what ripe Sauvignon Blanc should have. The aromatics resound in the glass as the wine is deeply fruited with tropical notes at the beginning giving way to apples with extremely crisp acidity on the finish. The wine is bright and fresh, but retains an enormous amount of texture and richness without being heavy or taking away from its "summertime drinking" sort of nature. This will pair easily with a very wide range of food from summer salads to denser white fish, sushi rolls and nigiri to spicier Asian influenced dishes, risottos with summer vegetables to chicken and pork done on the grill (or sipping while grilling).