



2018 Estate Vineyard, Sauvignon Blanc Ribbon Ridge AVA

Location: Ribbon Ridge is a sub-appellation of the Willamette Valley AVA that sits 22 miles southwest of Portland, 4 miles northwest of Dundee and 40 miles east of the Pacific Ocean. Ribbon Ridge is contained within the larger Chehalem Mountains AVA - which is contained within the Willamette Valley AVA. The appellation became official in 2005.

Climate: Protected by geographical features to the north, south and west, Ribbon Ridge's grape-growing hillsides are slightly warmer and drier when compared to the adjacent valley floors. Ribbon Ridge's moderate climate is well suited for early grape growth in the spring, consistent and even ripening over the summer and a long, full maturing season in the fall.

Soils: The Ribbon Ridge region contains primarily sedimentary soils that are younger, finer and more uniform than the alluvial sedimentary and volcanic soils of neighboring regions. These moderately deep, well-drained silty-clay loam soils are part of the Willakenzie soil series and are of low fertility and ideal for growing high-quality wine grapes.

Topography: Geographically, Ribbon Ridge is a 3.5-mile long by 1.75-mile wide ridge that extends from the Chehalem Mountains. The ridge rises 683 feet from the Chehalem Valley floor, giving it an island-like appearance.

Site Characteristics: This is the only vineyard in Ribbon Ridge with plantings of Sauvignon Blanc. Granted, there are only around 30 vineyards in the AVA and there is little Sauvignon Blanc planted in the entire Willamette Valley, however the sandy marine soils and slightly cooler nature of this appellation are perfect growing conditions for Sauvignon Blanc. Our section is planted down the steep south slope. Original plantings were done in 1990 (we do not know which clone) and subsequent plantings were done to fill out the block in 2001 and 2002.

Winemaking and Notes: The oldest section of the Sauvignon Blanc in the Estate Vineyard is now close to 30 years in vine age making them what we believe to be the oldest Sauvignon Blanc vines left in the Willamette Valley. The fruit has definitely developed over the years and has different and special characteristics that makes the wine stand alone and stand out. To further accentuate the differences between our Willamette Valley bottling and the Estate Vineyard bottling 100% of the old-vine Estate Sauvignon Blanc is fermented and then goes through élevage in Acacia wood puncheons. In 2018 two of the four puncheons were new while the other two were twice used. The Acacia wood provides greater and rounder texture much in the way an oak barrel does with Pinot Noir, but rather than add the typical elements that a new oak barrel would add the Acacia wood accentuates natural floral aromatics and definitely plays off any "lemony" flavors by concentrating them to a lemon meringue pie sort of flavor profile.

The Estate Vineyard Sauvignon Blanc is a denser, richer more tropical version of Sauvignon Blanc. Along with the denser textural aspects of the wine the fruit is buffered by the same soil characteristics that makes our Estate Vineyard Old Vine Pinot Noir unique. That specific characteristic is the natural proclivity of the older vines to pick up on the inherent minerality in the soil and water on the property. This underlying tone offsets Sauvignon Blanc's general fruit driven tone making for a wine with both rich high fruit and crystalline notes that fill out the back of the wine. The old vine fruit was picked in the first part of October in perfect conditions. It was immediately pressed, allowed to settle, racked and inoculated with a yeast specifically designed for aromatic white wines. The wine was fermented and bottled after about six months prior to malolactic fermentation finishing. Due to this the wine was sterile filter prior to bottling.

The Estate Vineyard Sauvignon Blanc has many different flavor elements to incorporate into its overall rich texture. Acacia wood barrels certainly provide a flavor profile that works within the context of the high natural acidity, spinning out high intensity lemon curd sort of sweetness that adds a great degree of complexity. So, this is a deep, rich white wine that has more than plenty acidity to keep it bright and fresh and more than enough flavor components to make it highly interesting.

John Gilman who publishes the highly regarded wine magazine A View From the Cellar wrote in 2017, "While Pinot Noir certainly takes pride of place in the cellars at Patricia Green, the winery also produces two distinct bottlings of Sauvignon Blanc, with their Estate Vineyard bottling of this varietal one of the best American Sauvignon Blancs I have tasted."

There are only 208 cases of this wine produced.