



2024 Sauvignon Blanc, Willamette Valley

2024 Vintage Story: *2024 was a year of a very dry summer. Endless sunny days. Exactly like the vintage previous which stands out as one of, if not Oregon's best vintages ever. Maybe one of the easier years to take care of vineyards in recent times as it wasn't as humid as 2019 and 2022, not as hot as 2021 and 2018 and, thank goodness, there were no wildfires like 2020. This translated into perfectly manicured vineyards with excellent yields of gorgeously and perfectly ripe fruit. Winemaking conditions were ideal It was literally the easiest vintage in Patricia Green Cellars' 25 year history! Pretty nice Silver Anniversary present. It was simply a vintage that seemed to exist in the romantic nature of vintages rather than in the "reality of farming" nature of actual vintages. The wines were a pleasure to work with from beginning to end and the results are wines that reflect to a tee where they came from. This is, seemingly, a rare vintage so, act accordingly.*

How did one of Oregon's premier Pinot Noir producers become its largest Sauvignon Blanc producer?: Patricia Green Cellars was started in 2000 with the purchase of a winery and vineyard known as Autumn Wind. The original owners of the land that became our Estate Vineyard planted a bit of everything when they first began in the early 1980s. In 1990 they planted a little under 2 acres of Sauvignon Blanc. When we arrived here there were many things we wanted to do and one very specific thing we were NOT going to do. That was; produce Pinot Gris. But a spring release white wine really makes a difference in a winery's ability to function and so we thought we would give the Sauvignon Blanc a go to see if it would work out. It did. Within just a couple of vintages it was clear that we needed to find more grapes. That is what proved difficult. In the 1970s and into the first part of the 1980s Oregon actually produced more Sauvignon Blanc than Pinot Gris which is simply crazy to think nowadays. However, back then selling Sauvignon Blanc was so difficult that even legendary producer Robert Mondavi had to change the name of their bottling to Fumé Blanc to trick people into buying it. Oregon stood no chance. So, there was precious little fruit available. But, we found some sources here and there and by the 2017 vintage we were making around 2,000 cases. This caught both the attention and ire of King Estate which began a short-lived Sauvignon Blanc program that ended up taking some of our fruit away from us and dropping us down in size for a few vintages. We have since convinced people to graft and plant and we have found sources that other wineries probably didn't even know existed. With King Estate exiting the market we are back atop the perch as Oregon's largest producer of Sauvignon Blanc with nearly 3,500 total cases bottle spread across 4 different bottlings!

What are the Sauvignon Blanc vineyards?:

CELESTINO'S VINEYARD (SILVERTON/EAST VALLEY)	13.18%
CROFT VINEYARD (MT. PISGAH AVA)	33.56%
DURANT VINEYARD, OLD VINE LARK BLOCK (DUNDEE HILLS)	25.00%
DURANT VINEYARD, PRISON BLOCK	5.41%
ESTATE VINEYARD, BLOCK 8, 2001 PLANTING (RIBBON RIDGE)	2.54%
GREG'S HOUSE VINEYARD (SILVERTON/EAST VALLEY)	14.47%
OSTER VINEYARD (MT. ANGEL)	5.80%

Finding sites in the Willamette Valley that grow any amount of Sauvignon Blanc is difficult. As recently as 5 vintages ago our 2+ acre sections at the Estate Vineyard represented one of the 3 largest plantings of Sauvignon Blanc in the Willamette Valley. While there are still precious few sites with much in the way of acreage dedicated to this variety we have been successful at finding them/convincing them to grow Sauvignon Blanc, creating a blend that is at once recognizable as Sauvignon Blanc but also unique in its own rite at the same time and something that we have found a market for because of that unique and delicious character.

2024 is the best vintage in Patricia Green Cellar's history?: If we are talking about just Sauvignon Blanc this will be toss up between 2023 and 2024. 2024 likely gets the nod because we both made more of the Estate and Willamette Valley bottlings and they are as good a wine in each case that we have ever produced. We also bottled a Croft Vineyard Sauvignon Blanc for the first time in our history. The wines are all bright, high-toned, full of flavor and have wonderfully rich textures that allow for extreme levels of acidity to still feel round and graceful. That's quite a statement on a vintage! We will leave the debate as to whether the 2024 Pinot Noirs can match the Sauvignon Blancs vis a vis the 2023 Pinot Noirs!

Wine Making and Notes: This bottling comes from terrific and, importantly, diverse sources as detailed above. We now produce as many as 4 Sauvignon Blanc bottlings in any given vintage. Each one, just like all our Pinot Noirs, has to be distinct. In the case of the white wines we literally put the flavor profile in living color on our front labels! We have a variety of ways of showing different characteristics in this varietal. From the soil type, vine age and microclimates to the choice of yeasts used in fermenting to the choice of sandstone, concrete, stainless steel or acacia wood puncheons as the fermentation vessels. All of these choices allow us to create singular aromatics and flavors in the different vineyards and blocks.

The Willamette Valley Sauvignon Blanc is probably the most traditional in approach and style of the four bottlings. All the grapes are pressed immediately upon arrival at the winery. Most are hand-picked but a little bit from the East Valley sites are a combination of machine-picked and hand-picked. Juice is allowed to settle for a couple of days before being moved to fermenter where it is inoculated with one of, in the 2024 case, 5 different strains of bayanus yeast. Fermentations are generally fairly quick, less than a month. They are racked again off the hard lees and allowed to begin their settling and aging process in 2,000 gallon stainless steel tanks. The goal across the entire breadth of the journey is to maximize the fruit characters from each site, lean into brightness/freshness and have enough texture that everything feels just right and tastes amazing.

Production: 2,698 cases bottled.

The wine was bottled with a TA of 6.4 and a pH of 3.16. Bottled with under 20 PPM free SO₂ and 65 PPM total SO₂.

ABV: 12.5%

Tasting Note: *Please be aware that I am loathe to write tasting notes on our wines. Each person has an individual palate and therefore unique experiences with every wine. Also, what a person has tasted in their life and what they enjoy informs them on what a wine is like. If I tell you a wine tastes like cherries and you either have never had a cherry or don't like cherries what I am saying is irrelevant information. That being said I have been asked to include my thoughts on each wine (since we have so many).*

The 2023 Willamette Valley Sauvignon Blanc was our most popular and probably easily delicious bottling. In 2024 we had the good fortune to add 15 tons of fruit from Croft Vineyard which is easily Oregon's largest planting and most recognized name in Sauvignon Blanc. It is rightly deserved. The textural addition that the Croft Vineyard fruit infuses lifts the wine and allows the high-toned nature of the fruit to really drift over a well-textured body. This still has the super-bright tone and tropical/limey fruit our Willamette Valley bottling has become associated with, but it now just has a richer tone to it overall which creates an even more pleasing sensation to its consumption. And at a relatively low ABV of 12.5% it is made for long, easy lunches that segue into fun-filled evenings.