

TENOR

2023 Tenor Olsen Sauvignon Blanc



The 2023 Tenor Olsen Sauvignon Blanc is a single vineyard wine from the Yakima Valley AVA. The winemaking team collaborated with our vineyard manager to restrict yields, resulting in small, concentrated berries. Cool fall nights preserved the wine's freshness while allowing continued flavor development. Hand-harvesting occurred in the early mornings of late September.

Upon arrival at the winery, the fruit was hand sorted and whole-cluster pressed. The juice was transferred to tanks and cold-settled for 24 hours. The clarified juice was then racked into 65% new French oak. Barrel fermentation was kept at a very slow pace, lasting several months. After fermentation, the wine rested until racking in the spring of 2024. Only 3 barrels were made, which were blended and bottled (unfined and unfiltered) in September 2024, yielding a mere 77 cases. The final wine is 100% Sauvignon Blanc clone 1.

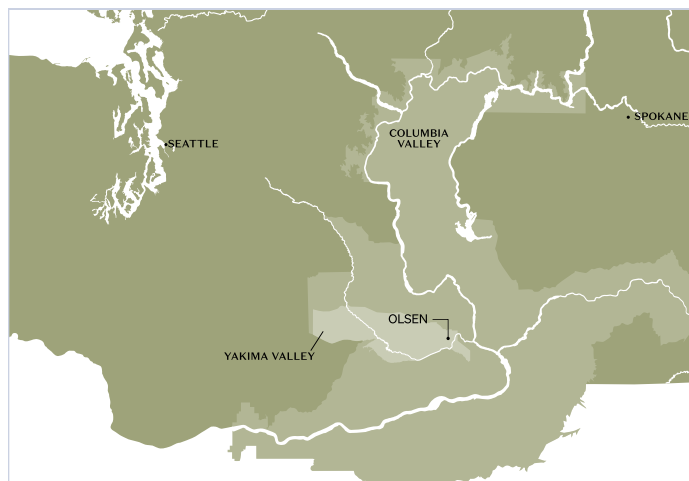
“The palate strikes a refined balance between texture and lift, offering medium acidity and a rounded, polished body. Flavors of spiced pear, orange blossom, and beeswax build across the mid-palate, underscored by a faint touch of white pepper and salted nougat. As the wine opens, its mineral-driven backbone becomes more pronounced, adding precision and verve to the fruit’s richness. The finish is long and detailed, marked by a lingering trace of lemon curd and powdered stone. Highly recommended.”

96 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

YAKIMA VALLEY AVA

OLSEN VINEYARD



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SAUVIGNON BLANC
FERMENTATION	FERMENTED 40+ DAYS IN 65% NEW FRENCH OAK, 35% ONCE USED, 2X 265L CIGAR BARRELS, AND 1X 228L BARRELS
AGING	AGED IN THE SAME BARREL THAT IT WAS FERMENTED IN FOR 11 MONTHS
ALCOHOL	14.9%
CASES	77
BEST BETWEEN	NOW - 2034
RETAIL	\$75