

TENOR

2023 Tenor Spice Cabinet Sauvignon Blanc



The 2023 Tenor Spice Cabinet Sauvignon Blanc is a single vineyard wine from the Horse Heaven Hills 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.

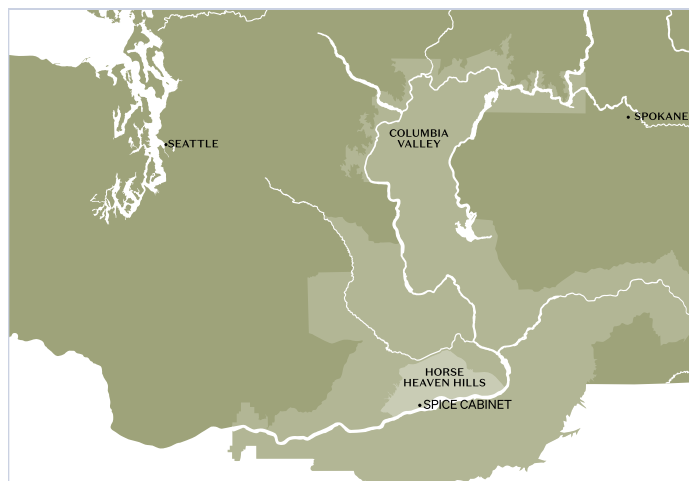
Upon arrival at the winery, the fruit was hand sorted and whole-cluster pressed. The juice was transferred to tanks and cold-settled for 24 hours. The clarified juice was then racked into 100% new French oak. Barrel fermentation was kept at a very slow pace, lasting several months. After fermentation, 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 76 cases. The final wine is 100% Sauvignon Blanc clone 1.

“On the palate, the wine is dense and layered, offering flavors of papaya, tangerine curd, and beeswax, wrapped in a lightly viscous texture that unfolds slowly with each sip. A polished acidity cuts through the richness, keeping everything lifted and in balance. Subtle tones of lemongrass, macadamia, and lanolin add further complexity as the wine evolves in the glass. The finish is expansive, coasting for minutes with a mineral-laced echo of citrus oil and toasted spice. Highly recommended.”

96 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

HORSE HEAVEN HILLS AVA SPICE CABINET



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% SAUVIGNON BLANC
FERMENTATION	FERMENTED 40+ DAYS IN 100% NEW FRENCH OAK, 1X 265L CIGAR BARREL, AND 2X 228L BARRELS
AGING	AGED IN THE SAME BARREL THAT IT WAS FERMENTED IN FOR 11 MONTHS
ALCOHOL	14.8%
CASES	76
BEST BETWEEN	NOW – 2034
RETAIL	\$75