



2019 Semillon Yorkville Highlands Technical Sheet

Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkable dry, and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times I can remember.

Tasting Notes

Semillon, is not a fruit driven wine but leans heavily into viscosity and mature components. This is amplified when you age a white wine in oak for two years, this wine is for the experienced and adventurous wine drinker. At first pass I imagine about to bite into the perfect piece of toast drizzled with lavender infused honey. Once in the mouth the acid awakens the tongue initially and then turns to the taste of cashew, butterscotch, lemon and just a hint of marshmallow.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 days at chilled temperatures. The Semillon was racked off lees and fermented moderately cold in neutral barrels. After settling and racking, the Semillon was aged in barrel for another 38 Months. It was then filtered and bottled in time for a spring release.

2019 Semillon Facts:

Harvest Date	October 1 st , 2019
Varietal	Semillon
Barrel Age	24 Months Neutral French Oak
Appellation	Yorkville Highlands
Bottled	January, 12 th 2022
Bottle Size	750 ml
Production	42 cases
Alcohol	12.7%
Total Acidity	4.2/L
pH	3.71