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2024 SAUVIGNON BLANC-SEMILLON ARTZ VINEYARD, RED MOUNTAIN

VARIETAL COMPOSITION

73% Sauvignon Blanc, 27% Semillon

VINEYARD

Artz Vineyard is named for Fred Artz, a legendary grape grower on Red Mountain. Artz helped plant and manage the famed Klipsun Vineyard for more than 20 years before buying adjacent land and planting his own vineyard. The vineyard is planted on the lower bench of Red Mountain, overlooking the Yakima River at an elevation of 652' facing southwest. The predominant soil types of Red Mountain are Warden, Hezel and Scootenay which are a series of wind-blown loess. This variety of soil presents a combination of sand, silt and loam which are exceptional for growing grapes. Artz Vineyard is now owned by Red Mountain pioneers, the Willams family.

VINTAGE NOTES

Mid-January 2024 presented with sub-zero temperatures for an extended period which caused bud damage throughout the Walla Walla Valley. A warm, dry spring allowed the vines to push ample buds; budbreak to bloom was extended and cool. Summer was hot and dry with two weeks of 100+ temperatures which delayed veraison. September's cool evenings allowed for nice hang time with no fall frost pressure. This vintage produced great fruit quality. We picked the Sauvignon Blanc on August 30th and the Semillon September 12th.

WINEMAKER'S NOTES

Both varietals were hand picked and whole cluster pressed. The juice was then allowed to clarify before inoculation with varietal specific yeast strains. Fermentation took place in neutral French oak barrels. Once complete, we stirred the lees twice per week for 3 months then once per week for another 3 months. The final blend is a clean, crisp wine with an enticing perfume of white nectarine, fruit cocktail, lemon-lime, and starfruit.

SPECIFICATIONS

AGING: 6 months in French oak, 20% new

pH: 3.15
TA: 6.6 g/L
ALCOHOL: 13.7%
RESIDUAL SUGAR: 0.15%

BOTTLING DATE: May 1, 2025

PRODUCTION: 129 cases