

2023 Red Mountain Optu White

Our 2023 Red Mountain Optu White is a traditional *Bordeaux Blanc* blend sourced from 30+ year old vines at Artz and Klipsun vineyards. These mature blocks sit at the bottom of the appellation where the cooling effects of the Yakima river are greater helping to preserve natural acidity and freshness in white varietals. In the glass the wine is a bright gold color typical of a barrel fermented white Bordeaux. On the aroma we get honeyed tropical fruit and wonderful floral scents coming from the warm weather Semillon, paired with peach and lemon from the Sauvignon Blanc. The palate is rich but balanced with a mouthwatering acidity – passionfruit, white peach, and grapefruit. While sipping on Optu White we think of enjoying with all sorts fresh Pacific Northwest seafood dishes.

BLEND

58% Sauvignon Blanc, 42% Semillon

VINEYARDS

79% Artz Vineyard, 21% Klipsun Vineyard

WINEMAKING

Our Sauvignon Blanc and Semillon are hand-picked, pressed, cold-settled for 48 hours, and then racked mostly into neutral barrels and a small amount (25%) into New French oak barrels and fermented at low temperatures. The juice spends 11 months on lees, occasionally stirred based on taste and smell.

ALCOHOL

14.3%

PRODUCTION

576 cases

faithful, loyal, true