

## Wine Composition

<b>Variety:</b>	Sauvignon blanc (59%) Semillon (41%)
<b>Origin:</b>	Idiot's Grace Vineyard, Mosier, OR, USA Von Flotow Vineyard, Hood River, OR, USA
<b>Grower:</b>	Brian McCormick
<b>The Site:</b>	Our Sauvignon grows on cobbly benchland, shallowly loamy, warped slightly north and overlooking the Columbia River. Certified organic. The Von Flotow plot is a property we helped plant and still manage, on an old river terrace high on the west side of the Hood River Valley.
<b>The Vintage:</b>	Spring a saner season (than '15 or '16), with good moisture; then summer stacked on abundant warm, dry days culminating in the dreary dreamlike skyscape as the Gorge's Indian Creek fire burned. Cool, lovely conditions returned prior to white grape harvest, interspersed with some rain—a balm for tattered nerves, and welcomed even by the vines.
<b>Harvest:</b>	September 9, 21 and October 2 (Semillon), at 20.3°, 20.6°, and 20.3° Brix, respectively
<b>Lab:</b>	pH 3.08, 13.2% ABV
<b>A Few Words:</b>	It is with slightly mixed feelings that we combined these wines this year. Though each is often bottled separately around here, the vintage seemed to suggest we'd find wholeness in the assembly.

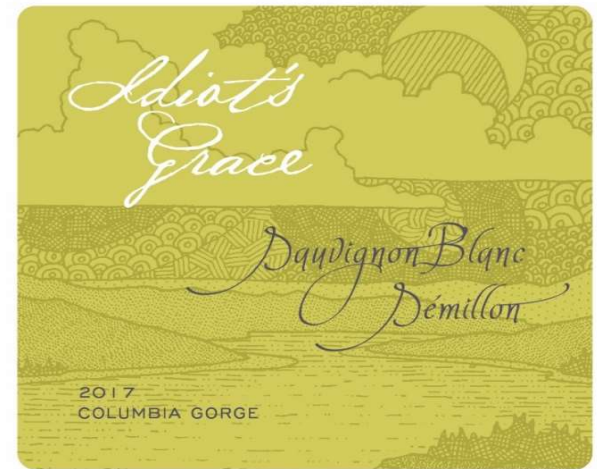
## Fermentation, Upbringing and Bottling

Whole bunches were pressed with painstaking care, wary as we were of the specter of smoke. The Sauvignon fermented unusually quickly, which pushed temperatures upward for a period and likely nudged fermentation aromas interestingly toward abstraction. The components did not undergo malolactic fermentation.

Raised in older, large-format barrels and stainless steel.

121 cases bottled January, 2019.

*Idiot's Grace*



**Idiot's Grace**

**Sauvignon blanc / Semillon**

**2017**

**Idiot's Grace & Von Flotow Vineyards  
Columbia Gorge AVA**

## A Few More Words...

The wine presents a compelling harmony: Mosier & HR Sauvignons swirled together (like blending yellow and green watercolors), with the Semillon overlaid for complexity & wholeness, marked by a vibrant, mouthwatering acidity.