

Patrícia Green Cellars

2009 Oregon Sauvignon Blanc



WINERY:

Patrícia Green Cellars is located in Ribbon Ridge, a small viticultural area in Yamhill County. The 52 acre Estate property is at the heart of the winery that produces Pinot Noir, Sauvignon Blanc and Chardonnay from some of Oregon's finest vineyard sites. Owners Patrícia Green and Jim Anderson use a combination of attention to detail in their vineyards, (all of which are non-irrigated) practical experience in winemaking and a passion for what they do to create balanced, textured, beautiful, unique and critically acclaimed wines. The Oregon weather is perfect for ideal growing conditions for this grape variety. Oregon has sullied itself with Pinot Gris and foisted it upon the world as a single varietal wine rather than the blending agent for which it is clearly best suited. This twist of history has allowed this small winery to be the largest producer of Sauvignon Blanc in the state of Oregon and continue upon that string of several vintages to be the top-dog (back to the 2005 vintage) with this wonderful offering.

DESCRIPTION:

Patrícia Green's love affair with Sauvignon Blanc keeps growing and the 2009 vintage of this lovely bottling only intensifies that feeling. This is a blend from Oak Grove vineyard outside of Salem (the oldest planting of Sauvignon Blanc in the state), Croft vineyard (outside of Dallas) and our Estate vineyard here in Ribbon Ridge. Each vineyard contributes its own flavor, texture and nuances to the whole blend leading to a rich, complex and utterly tasty wine. This shows both the pure character of the grape and the abundance of the 2009 vintage. The wine is a lovely pale green color and the nose is an amalgamation of peaches, orange blossoms, lime peel and honeysuckle. This may be the most appealingly fragranced Sauvignon Blanc this winery has ever made. While this has an undeniably rich core to the palate there is so much fruit presented in such a lively and fresh way that the appeal of this vintage is absolutely undeniable. Visitors earlier this year tasting this wine right after cold stabilization and filtration were blown away at how good the wine tasted right then.

COOPERAGE:

The 100% use of stainless steel to ferment and elevage these wines allows for the purity of the grape to come through.

PRODUCTION:

1,200 cases. This is a super crowd pleasing wine which may be unavailable by the fall this year.

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