



# WESTMOUNT



## Sauvignon Blanc

**Appellation:** Oregon

**Sub Appellation:** Willamette Valley

**Varietal:** Sauvignon Blanc

**Vintage:** 2024

**Alcohol:** 13.4%    **TA:** 7.2g/L    **pH:** 3.12

**Tasting Notes:** “If you love the scent of boughs of greenery during the holidays, you really need to check out this Sauvignon Blanc. This wine has an intense juniper berry aroma that is complemented by notes of pear and guava. Blazing acidity offers ample support to flavors like white grapefruit, honeycomb and wet rocks. I will be home for the holidays if they are pouring this tangy treat.” — **Michael Alberty**

**Winemaker Notes:** The 2024 vintage opened with a mild winter and a cool, wet spring, delaying early vine growth but replenishing soil moisture. As the season transitioned, steady warmth and dry summer conditions promoted healthy canopies and even ripening. Low disease pressure and ideal late-season weather helped preserve natural acidity and build vibrant, layered flavors. A balanced, focused vintage that highlights the clarity and character of the Willamette Valley.

**Bottled:** 5/7/2025



### **Westmount Vineyard:**

AVA: Willamette Valley

LIVE Certified

Acres Planted: 103

Average Vine Age: 18 years

Soil Type: Glaciatic, Silt/Loam

Varietals: Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc

### **Configuration Details**

Bottle size: 11.8”H x 3.2W x 3.2” D

Case size: 13”L x 10” D x 12”H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40”L x 40”W x 48”H

