



# CALICHE

ESTATE

## 2023 SAUVIGNON BLANC

Ancient Lakes of Columbia Valley - Washington State

### TASTING NOTES

Aromas of white peach, tangerine, and lychee with flavors of grapefruit, grilled pineapple and crushed stone. The palate is medium bodied with silky texture leading into flavors of stone fruit and a lingering citrus finish with a balanced minerality on the finish.

### VINEYARD NOTES

Harvested in mid November after a cool spring. Ancient Lake vineyard is a sustainably farmed high elevation vineyards with varied soil types. One of the coolest growing regions in Washington state showcases complexity and acid retention.

### PRESS

v.22 **90pts. 'Best Buy'** Wine Enthusiast

v.23 **89 points** James Suckling

v.23 **92pts. 'Gold'** Sunset Int. Wine Competition '24

### OUR MISSION

The caliche rock soils, distinct to the Ancient Lakes AVA, reflect the dry, crisp and refreshing profile of wines we've created. The diversity of the climate and soil in the Ancient Lakes region is perfectly suited for these varietals. The wines show the unmistakable quality and characteristics that only the Ancient Lakes AVA can produce.

### THE WINERIES

*We are a family owned Washington grown business. At RM Wineries we craft our wines with the love for our state first and foremost with the uttermost concentration to create excellent wines at values that are incomparable. With over 3,000 estate acres located on the Wahluke Slope AVA and Ancient Lakes of Columbia Valley AVA, two facilities and 2 bottling lines capable of producing over 5 million cases per year, we have the ability to be Washington State's largest grape to table wine company. All our wines utilize estate grown fruit using sustainable farming methods.*

[WWW.RMWINERIES.COM](http://WWW.RMWINERIES.COM)



Varietals: 100% Sauvignon Blanc

Alc%: 12.5%

RS 1.46g/L | AL 7.0g/L | Ph 3.25

Vineyards: Ancient Lakes

AVA: Ancient Lakes of Columbia Valley

Harvest Date: Early October 2023

### Production Notes:

Machine harvested in the early morning.  
100% stainless steel fermentation  
and aging.

Case Production: 224

UPC: 850035628775

