

2023

YAKIMA VALLEY BORDEAUX BLANC

VINEYARDS:

55% ZILLAH HILLS, 45% TWO BLONDES

VARIETALS:

55% SAUVIGNON BLANC, 45% SEMILLON

TECHNICAL DATA:

AGED 9 MONTHS IN NEUTRAL FRENCH OAK

12.1% ALCOHOL

80 CASES



WINEMAKING NOTES:

The fruit for this wine was hand-harvested on September 8. It was picked early to preserve the fruit's natural acidity and immediately whole-cluster pressed and blended. Once in the tank, the juice was cooled to around 0°C for a two-week stabilization period. Afterward, it was racked off gross lees, transferred to barrel, and warmed to initiate fermentation, which took about 18 days to ferment dry. The wine was bottled in July 2024.

JUSTIN'S TASTING NOTES:

My wife Brooke and I visited New York a few years ago and enjoyed this incredible Bordeaux white wine. That wine has been on my mind for almost a decade and last harvest I was in a position to finally make this dream wine. Here is my Yakima Valley interpretation of an aged Bordeaux white. This wine has lemon and lime citrus notes. There is a pretty floral character as well. A slight fatness and creaminess on the palate from the extended lees contact. The wine is framed by bright acidity. Best 2024-2028



WWW.JBNEUFELD.COM \ [@JBNEUFELD](https://twitter.com/JBNEUFELD)

2980 GILBERT ROAD ZILLAH, WA 98953 \ 206.255.0119 \ BROOKE@JBNEUFELD.COM