



CYMBAL

2024 CYMBAL SAUVIGNON BLANC
COLUMBIA VALLEY

TASTING NOTES:

Lush and expressive, the 2024 Cymbal opens with vibrant aromas of passion fruit, guava, and honeysuckle. The palate is ripe and richly textured, offering layers of tropical fruit, Meyer lemon, and a hint of lemongrass. Bright acidity keeps the wine fresh and focused, extending the exotic fruit notes through a smooth, lingering finish.

VINTAGE:

The 2024 growing season yielded a remarkable vintage, defined by our winemaker's close collaboration with growers in the vineyard and one of the finest Octobers in recent memory.

A cool spring delayed bud break and concern over frost damage earlier in the year led growers to anticipate a reduced crop. As the season unfolded, however, it became clear that yields were unexpectedly generous. The arrival of extraordinary October weather marked by warm days and cool nights extended hang time and allowed the fruit to reach full physiological maturity, culminating in an exceptional vintage.

BLEND: 100% Sauvignon Blanc

ALC.: 14.3%

pH: 3.26

TA: 0.79 grams/100ml

PRODUCTION: 1,972 cases



WINEMAKING:

Handpicked grapes were gently whole cluster pressed to ensure bright aromatics. After settling for 2-3 days, the juice was divided among four fermentation vessels: stainless steel and a cement egg to retain vibrancy and minerality, neutral French oak to enhance aromatic expression, and new French oak to build texture and elevate mid-palate richness. The wine remained on lees for six months before blending, developing depth and complexity while maintaining a lively, fruit-driven profile.

VINEYARDS:

The 2024 Cymbal brings together fruit from three standout sites. McNary Vineyard (41%) in the Horse Heaven Hills adds rich texture, while old-vine Sauvignon Blanc from Bacchus Vineyard (33%) contributes to the wine's exotic passion fruit character. Gamache Vineyard (26%) in the White Bluffs AVA rounds out the blend, bringing bright acidity and delightful notes of lemongrass.