



2009 *65% Sémillon, 27% Sauvignon & 8% Muscadelle*
COLUMBIA VALLEY

We develop this dry wine to showcase the unique strengths of Washington's sémillon combining our twenty-one vintages from Washington, New Zealand and South Africa. Select vineyards in our inland desert with favored microclimates and great history are closely managed for our style. Unlike cool climate vineyards, we keep our fruits fully shaded from the summer sun. The goal of the wine style is freshness with natural acidity balanced by richness with silky texture. Sémillon and sauvignon naturally marry and build complexity with muscadelle's perfume. Planted by the Dobson Family on the warm Wahluke Slope, the 1982 Rosebud Ranch Vineyard sémillon grows in sandy soils. Planted in 1997, our Spring Creek Vineyard sauvignon grows in sand-loam soils in the eastern Yakima Valley near Lonesome Springs Ranch's new muscadelle.

The 2009 vintage ripened rapidly, and we quickly harvested each cuvée with balanced acidity and ripeness. Summer ended in September with highs in the 90s making for the shortest time to harvest in 10 years. We harvested sauvignon at dawn on September 4th, at 22.0° brix, 3.2 pH and 9g/L organic acid. The sémillon was harvested on the morning of September 15th, at 22.5° brix and at 3.2 pH and 9g/L organic acid. On September 4th, our muscadelle was harvested at 25° brix, 3.0 pH and 10g/L acid.

Using techniques I adapted from Marlborough, New Zealand, all the juices were handled in a CO2 environment which preserves the clean, pungent and fresh tone in our style. We crushed the sémillon and cold-soaked it on its skins for two days. This builds the weight and power of the wine. New oak is not used. Fermented by native yeast in Nomblot concrete tank and old Burgundy barrels to dryness, the wines were aged on lees for nine months developing bready aromas and supple texture. Blended in the spring from our best barrels and tank wine, the final blend is two thirds aged in concrete. The wines were bottled on June 24, 2010. If stored exceedingly cold our naturally handled wines may shed acid crystals. Our wine is ideally served at 50°F, where after it can warm up during the meal. This sémillon white wine is uncommonly agreeable for 10 years.

Ideal with most everything from the sea, two additional pairings we love are mushroom-filled ravioli and the turkey meats and root vegetable dishes of Thanksgiving.

Eight hundred fifty cases were produced. Released September 1, 2010, our Sémillon, Sauvignon and Muscadelle retails for \$25 per bottle.