



2010 61% *Sémillon*, 21% *Sauvignon* & 18% *Muscadelle*
COLUMBIA VALLEY

We develop this classic white blend to showcase the unique strengths of Washington's sémillon. In this wine you will find all the experience of our twenty-two 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 sandy-loam soils in the eastern Yakima Valley near Lonesome Springs Ranch's new muscadelle vines.

The 2010 vintage ripened late, we harvested each cepage with balanced acidity and ripeness. Summer was cool and dry with highs in the 90s consistently making for the latest harvest in 30 years. We harvested sauvignon at dawn on September 22nd, at 22.0° brix, 3.0 pH and 11g/L organic acid. The sémillon was harvested on the morning of September 16th, at 22.5° brix and at 3.2 pH and 11g/L organic acid. On September 24th, our muscadelle was harvested at 23° brix, 3.0 pH and 13g/L acid.

Using techniques I adapted from Marlborough, New Zealand, all the juices were handled in a way which preserves the clean, pungent and fresh tone of fruits and flowers. We cold-soaked sémillon on its skins two days to build weight and power in the wine. New oak is not used. Fermented by native yeast in Nomblot concrete tank and old Burgundy barrels, we 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 July 24, 2011. If stored exceedingly cold our naturally handled wines may shed acid crystals. Our wine is ideally served at 50°F. This sémillon white wine is uncommonly ageable 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.

One thousand fifty cases were produced and released September 1st, 2011.
Retail for \$25.