



2000 *Champoux Vineyard*
COLUMBIA VALLEY
RED TABLE WINE

Caleb Foster and Nina Buty Foster are pleased to introduce our 2000 Champoux Vineyard red wine. Planted in 1997, cabernet sauvignon dominates the blend at 62%, counterbalanced by 38% cabernet franc. Champoux Vineyard lies above the Columbia River on Phinney Hill, close enough for the river/lake effect to help mitigate freeze damage during the region's potentially harsh winters and spring cold snaps. The vineyard is managed by Paul Champoux and his hard working crew.

Hand-harvested on October 3, 2000, the concentrated fruit was fully mature. The cabernet sauvignon measured 24.2° brix, 3.40 pH, and 7.0 g/L acid, and the cabernet franc measured 25.0° brix, 3.75 pH, and 5.0 g/L acid as fresh fruit.

Hand punched down and aerated during ferment in open vessels, the wines were basket pressed, and finished sugar and malolactic ferment in barrels. Aged in traditional 75% new French chateau barrels, the wines were blended the winter of 2001 and bottled in their second summer, unfinned and unfiltered. At bottling in June 2002, the alcohol was 14.4%, and the pH was 3.80.

Violets, roses, cedar, and marionberry dominate the nose of this Champoux Vineyard red wine. The attack is loaded with sweet fruit, and opens to acidic blueberry flavors with a conspicuous lack of herbaceousness. Silky and supple in texture, the two varietals are married throughout the wine. Approachable and generous now, the intense fruit, acid, and tannin, will allow this wine a long life, typical of Champoux Vineyard, of twenty years or more.

One hundred and forty seven cases were produced. The wine was released on February 1, 2003.