



2000 70% *Sémillon* & 30% *Sauvignon Blanc*

Caleb Foster and Nina Buty Foster are pleased to offer our first sémillon blend. The sémillon comes 100% from the riverbed gravels of the Yakima Bend vineyard, just west of Red Mountain. The sauvignon blanc was grown in the volcanic sands of the Wahluke Slope vineyard, just east of Mattawa.

Sémillon

The grapes were harvested on the morning of October 25, at 23.0° brix, a pH of 3.25 and a TA of 8.0 g/L.

The wine was basket pressed, and barrel fermented in four '98 French oak barrels from both Sirugue and Francois Frere. Montrachet yeast was added to the wine, and it was aged on lees. The wine underwent full malolactic fermentation, no fining, and was sterile filtered.

Sauvignon Blanc

With a yield of two tons per acre, the sauvignon blanc was harvested on September 28, 2000. It came in at 24.8° brix, 3.35 pH, and 7.3 g/L.

We encouraged a native yeast ferment, and used '98 French oak: Sirugue and Francois Frere. The sauvignon blanc underwent a full malolactic fermentation and was aged on lees for four months. Two barrels were produced.

The sémillon and sauvignon blanc were blended on May 25, 2001.

At bottling, July 5, 2001, the blended wines showed a pH of 3.28.

One hundred thirty-nine cases were produced.