



2002 *55% Sémillon & 45% Sauvignon Blanc*
COLUMBIA VALLEY

Caleb Foster and Nina Buty Foster are pleased to offer our sémillon and sauvignon blanc blend. Our Caroway Vineyard sémillon grows in sand and gravel river deposits near the confluence of the Columbia and Snake Rivers. The riverside microclimate is cooler in summer, allowing for balanced acids and sugars for white wines in the hot southern Columbia Valley. The Robert's Vineyard sauvignon blanc grows in sandy-loam soils in the eastern Yakima Valley. On an east-facing slope the sauvignon blanc develops on the cool morning temperatures and is better protected from the afternoon heat. Sauvignon Blanc's crisp and vibrant flavors compliment our sémillon's rich fig and peach flavors. The sauvignon blanc is tank aged and the sémillon is aged in older burgundy barrels on lees for textural smoothness and bready aromas. Our wines develop complexity with fruit character rather than aggressive oak toast.

The sémillon was harvested from a modest yield of ten pounds per plant on the morning of September 23rd, at 23.5° brix, 3.15 pH and 7.0 g/L acid. With a yield of seven pounds per plant, the sauvignon blanc was harvested at dawn, September 10th, at 24.1° brix, 3.13pH and 8.3g/L acid.

The sémillon was crushed, pressed, and barrel fermented in two, three, and four year old French oak barrels. It completed malolactic ferment and aged on lees for nine months to develop the bready aromas and supple texture. The sauvignon blanc was whole cluster pressed, fermented in tank, and underwent partial malolactic fermentation. The wines were blended in May and bottled on June 20th, filtered but unfined.

Buty white wines are naturally heat and cold stable between 40°F to 90°F. Sediments may develop if stored hotter or cooler. We believe this wine is ideally served at 55-60 °F, and should be consumed in the next two years.

Two hundred fifteen cases were produced.