



2003 52% *Sémillon* & 48% *Sauvignon Blanc*
COLUMBIA VALLEY

Our Caroway Vineyard sémillon grows in sand and gravel deposits along the Columbia River. The riverside microclimate is cooler in summer, allowing for balanced acids and sugars for white wines in the hot southern Columbia Valley. Our Spring Creek 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 2003 vintage shows a heightened floral component. The sauvignon blanc is tank fermented and aged. This brings the crisp bright finish to the blend. Sémillon ferments and matures in old Burgundy barrels on lees bringing round body, smooth texture and bready aromas. New wood is not used. Our blends develop complexity with the freshness of ripe 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 15th, at 23.0° brix, 3.25 pH and 6.8 g/L acid. With a yield of seven pounds per plant, the sauvignon blanc was harvested at dawn, September 12th, at 21.0° brix, 3.27pH and 5.8g/L acid. These harvest allowed for a modest alcohol of 13.2% and natural acids of 6.0g/L.

The sémillon was crushed, pressed and barrel fermented in French oak barrels one to four years old. It completed malolactic ferment and aged on lees for eight 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 April and bottled on April 29th, filtered and unfined. We never heat and cold treat our wines for bottling. Rather than removing good proteins and potassium bitartrate, we know that with proper wine service our white wines will taste superior when we produce them as an unmanipulated whole food for you.

Buty white wines are naturally heat and cold stable between 40 °F to 90°F. Sediments may develop if stored cooler or hotter. We believe this wine is ideally served at 55-60 °F, and should be consumed in the next three years. Our whites pair with most everything from the Sea. Two tried and true pairing we love are mushroom and turkey based dishes as well.

Three hundred fifty three cases were produced, and released September 1, 2004.