



2004 72% *Sémillon* & 28% *Sauvignon Blanc*
COLUMBIA VALLEY

To grow this classic blend in our inland desert, we select vineyards in favored microclimates. The 1982 block Rosebud Ranch Vineyard *sémillon* grows in sandy soils on the warm Wahluke slope. Planted in 1997, our Spring Creek Vineyard *sauvignon blanc* grows in sandy-loam soils in the eastern Yakima Valley on an east-facing slope. We keep the fruits shaded from the afternoon sun and heat. *Sauvignon blanc*'s citrus flavors compliment our *sémillon*'s rich apricot and nectarine flavors. The 2004 vintage shows a heightened mineral and floral component. The *sauvignon blanc* we tank ferment and age. This brings the crisp bright finish to the blend. Our blends develop complexity by the balance of blending and the freshness of ripe fruit character – never aggressive oak toast.

Physiologically mature, the *sémillon* was harvested on the morning of September 16th, at 24.1° brix, 3.40 pH and 6.6 g/L acid. With a low yield of seven pounds per plant, the *sauvignon blanc* was harvested at dawn, September 10th, at 21.0° brix, 3.19pH and 8.1g/L acid. The harvest allowed for a natural alcohol of 13.5%.

Using techniques I saw first in Marlborough New Zealand, both the *sémillon* and *sauvignon* were handled in a CO₂ environment throughout their lives. Once crushed the *sémillon* was soaked then pressed. Avoiding new wood, the *sémillon* ferments and matures in old Burgundy barrels on lees bringing full body and velvety texture. Fermentation was cold and finished in old French oak barrels. 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 without malolactic fermentation. The wines were blended in April and bottled on May 15th, 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°F to 60°F, and should be consumed in the next three years. Ideal with most everything from the sea, two additional pairings we love are mushroom-filled ravioli and the turkey and root vegetable dishes of Thanksgiving.

Three hundred sixty-six cases were produced, and released September 1, 2005.