



2005 73% *Sémillon* & 27% *Sauvignon Blanc*
COLUMBIA VALLEY

To grow this classic blend in our inland desert, we select vineyards with favored microclimates. Planted and farmed by the same family, the 1982 block Rosebud Ranch Vineyard *sémillon* grows in sandy soils on the warm Wahluke Slope. Planted in 1997, our Spring Creek Vineyard *sauvignon* grows in sandy-loam soils in the eastern Yakima Valley on an east facing slope. We keep the fruits fully shaded from the afternoon sun and heat. *Sauvignon's* citrus flavors compliment our *sémillon's* rich apricot and nectarine flavors. We tank ferment and age the *sauvignon*. This brings a 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. The 2005 vintage shows powerful ripe fruit tones and juicy richness.

Physiologically mature, the *sémillon* was harvested on the morning of September 16th, at 23.5° brix, 3.40 pH and 7.1 g/L acid. With a low yield of seven pounds per plant, the *sauvignon* was harvested at dawn, September 10th, at 22.4° brix, 3.30pH and 8.1g/L acid. The harvest allowed for a natural alcohol of 13.9%.

Using techniques we saw first in Marlborough, New Zealand, both the *sémillon* and *sauvignon* were handled in a CO₂ environment throughout their lives. This develops the clean, pungent and fresh combined tone in our style. We crushed the *sémillon* and soaked it on its skins, pressing it the next day. Fermented in old Burgundy barrels, it completed malolactic fermentation and aged on lees for eight months to develop the bready aromas and supple texture. The *sauvignon* was whole cluster pressed, fermented in tank without malolactic fermentation. The wines were blended and bottled in May, filtered and unfiltered. 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. They may show tartrate crystals if refrigerated. *Buty* white wines are naturally heat and cold stable between 55°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.

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.

Four hundred and seventy cases were produced and released September 1, 2006.