



2007 70% *Sémillon*, 26% *Sauvignon* & 4% *Muscadelle*  
COLUMBIA VALLEY

To grow this classic blend in our inland desert, we select vineyards with favored microclimates where we closely manage the vine design. 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. Nearby, Collin Morrell grows our *muscadelle* at his Lonesome Springs Ranch. We keep the fruits fully shaded from the summer sun. *Sauvignon* and *sémillon* naturally compliment one another, and the *muscadelle* perfects the perfume. Our blends develop complexity by the balance of blending and the freshness of ripe fruit character— never aggressive oak toast. The 2007 vintage offers especially great extraction with elegance and longevity.

With a low yield of five pounds per plant, the *sauvignon* was harvested at dawn, September 7th, at 22.0° brix, 3.30pH and 11.0g/L organic acid. Physiologically mature, the *sémillon* was harvested on the morning of September 20th, at 23.0° brix, 3.4 pH and 8.1 g/L organic acid. Our *muscadelle* was harvested at 25 brix and 3.5 pH. These harvests allowed for a blended natural alcohol of 13.9%.

Using techniques we first worked with in Marlborough, New Zealand, all the juices were handled in a CO<sub>2</sub> environment throughout their lives. This preserves the clean, pungent and fresh tone in our style. We crushed the *sémillon* and cold-soaked it on its skins overnight. This builds the weight and creaminess of the wine. Fermented in old Burgundy barrels, it completed malolactic fermentation and aged on lees for nine months to developing bready aromas and supple texture. The *sauvignon* was whole cluster pressed and native yeast fermented in tank without malolactic fermentation. The wines were blended in April and filtered and bottled in June. They may show tartrate crystals if refrigerated because we never heat and cold treat our wines. We know 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 from 55°F to 90°F. This wine is ideally served at 55°F to 60°F. Ageable for 10 years.

Ideal with most everything from the sea, two additional pairings we love are mushroom-filled ravioli and the turkey meats and root vegetable dishes of Thanksgiving.

Six hundred sixty cases were produced and released September 1, 2008.