



2008 69% *Sémillon*, 26% *Sauvignon* and 5% *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 Dobson family, the 1982 block Rosebud Ranch Vineyard *sémillon* grows in sandy soils on the warm Wahluke Slope. Planted in 1997 by Scott Roberts, our Spring Creek Vineyard *sauvignon* grows in sandy-loam soils in the eastern Yakima Valley on a south-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 2008 vintage offers an uncommon balance of high acidity and ripeness. After a cool summer and a normal length of ripening time, I saw our white wines developing excellent ripeness along with the high acidity, much like 1999. This yielded wines with elegance and longevity potential. I harvested *sauvignon* at dawn on September 20th, at 21.8° brix, 3.1pH and 11.1g/L organic acid. The *sémillon* was harvested on the morning of October 1st, at 21.6°brix and at 3.2pH and 10.5g/L organic acid. On September 14th, our *muscadelle* was harvested at 26.5°brix, 3.1 pH and 15g/L acid.

Using techniques I adapted from Marlborough, New Zealand, all the juices were handled in a CO<sub>2</sub> environment which 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. We fermented in old Burgundy barrels then aged it on its 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 bottled on June 4, 2009. They may show tartrate crystals if refrigerated, but we know with proper wine service our white wines will taste superior when we produce them as an unmanipulated whole food for you. Our wine is ideally served at 55°F to 60°F. This white wine is uncommonly 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.

One thousand fifty cases were produced and released September 1, 2009, for \$25 a bottle.