



WALLA WALLA VALLEY

2012 62% *Sémillon*, 21% *Sauvignon* & 17% *Muscadelle*

COLUMBIA VALLEY

**Vineyards:** We developed this classic white blend to showcase the unique strengths of Washington's *sémillon* and *sauvignon blanc*. Beginning in 2007, we further enhanced the blend by including *muscadelle*. We grow this wine with a trio of renowned vineyards in our inland desert, each with favorable microclimates for their varieties. We keep our grapes partially shaded from the summer sun to achieve a style that balances freshness and natural acidity with richness and silky texture. Planted in 1982 on the warm Wahluke Slope, we source *sémillon* from the oldest block of Rosebud Ranch Vineyard. This block grows in sandy soils and benefits from diurnal swings of up to 50 degrees. We also harvest *sémillon*, as well as *sauvignon* from the sandy-loam soils of the cooler Spring Creek Vineyard in Yakima Valley. Aromatic *muscadelle* from nearby Lonesome Springs Ranch rounds out the blend.

**Vintage & Harvest:** Across the board, 2012 was a great vintage, showing exactly what we look for in each vineyard and varietal. Spring was temperate with almost all of the rain falling in May and June. July and August were dry, with perfect weather and no extreme heat events. In the run-up to harvest we had temperatures in the 65° to 70° range, allowing us to pick each varietal when we wanted with a perfect balance of sugars and acids. Harvest started on September 10th, with our *sauvignon* coming in at 22.8° Brix. Our *sémillon* from Spring Creek and Rosebud Ranch came in on September 17th and 18th, at 21.5° and 23.2° Brix respectively, with the *muscadelle* harvested on September 20th at 25.0° Brix.

**Winemaking:** All the juices were handled using techniques designed to preserve fresh fruit and floral purity. Each small harvest was sorted by hand after hand picking and vineyard sorting. The *sémillon* was 30% cold-soaked on its skins to build weight and power, while the rest of the *sémillon* was whole-cluster pressed to retain pure varietal character. Both the *sauvignon blanc* and *muscadelle* were also fermented as whole cluster pressed juice. Fermentations were done by native yeasts in both Nomblot concrete tanks and old Bordeaux barrels (4% new oak), with aging on lees to enhance texture and aroma. The wine was blended in the early summer from our best barrels and tank wine, and represents 60% barrel aging and 40% concrete, with 75% malolactic to balance acidity and flavors. To preserve its true character, and in keeping with our gentle winemaking approach, this wine was not cold stabilized. As a result, if stored exceedingly cold, it may shed natural tartaric crystals.

**Tasting Notes:** The picture perfect 2012 vintage has yielded a wine with mouthfilling richness, alluring aromatics and abundant varietal character. Golden fig, apricot and peach notes from the *sémillon* combine with the *sauvignon*'s key lime, gooseberry and lemongrass notes and the *muscadelle*'s expressive floral aromas to create a complete and compelling whole. Lovely minerality, and enlivening acidity underscore the lush fruit, while adding dimension to the smooth, silky mouthfeel. Beautiful now, but also a true cellar-worthy white. Alcohol 14.1%.

Fourteen hundred and twenty cases were produced. Released September 1, 2013. Retails for \$25.