



2013 62% *Sémillon*, 22% *Sauvignon* & 16% *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, in an area that benefits from diurnal swings of up to 50 degrees. In 2013, we also began sourcing sémillon from namesake vineyard of legendary winegrower Dick Boushey—a cooler site in Yakima Valley. Our aromatic muscadelle and sauvignon blanc come from nearby Lonesome Spring Ranch.

Vintage & Harvest: Prior to a big cool down in the last several weeks of the growing season, 2013 was on track to be one of the hottest growing seasons in memory. Plenty of sunshine, and a lack of any significant rain events, allowed us complete control over irrigation, which in turn enabled us to fine tune crop size and fruit development. We harvested our Lonesome Spring sauvignon Blanc on September 9th at 23.0° Brix, with the site's muscadelle coming in on September 13th at 24.2° Brix. Our old-vine sémillon from Rosebud Ranch was picked on September 14th at 22.8°, with the cooler Boushey Vineyard sémillon the last fruit picked on September 23rd at 22.0° Brix.

Winemaking: Each small harvest was sorted by hand at the winery after hand picking and vineyard sorting. To preserve acidity, fresh fruit and floral purity in the warmer 2013 vintage, all of the grapes were whole-cluster pressed. Fermentations were done in both Nomblot concrete tanks and old Bordeaux barrels, 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 35% barrel aging and 65% concrete, with a very modest 3% new oak. To further preserve acidity and varietal character, only 70% of the wine underwent malolactic fermentation, and the wine was not cold stabilized. As a result, if stored exceedingly cold, it may shed natural tartaric crystals.

Tasting Notes: In the warm 2013 vintage, careful picking decisions and thoughtful winemaking have resulted in a wine that balances enticing aromatics and mouthfilling richness with lovely minerality and enough enlivening acidity to add focus and definition to the lush fruit. Golden fig, apricot and honeysuckle notes from the sémillon combine with the sauvignon's key lime and gooseberry layers, and the muscadelle's expressive jasmine aromas to create a complete and compelling whole. Though beautiful and silky now, this is also a true cellar-worthy white. Alcohol 14.1%.

Eight hundred and twenty cases were produced. Released September 1, 2014. Retail for \$25.