



2014 60% *Sémillon*, 22% *Sauvignon* & 18% *Muscadelle*
COLUMBIA VALLEY

Vineyard: We grow this wine with a trio of renowned vineyards in our inland desert, each with favorable microclimates for their varieties. To achieve a style that balances freshness and natural acidity with richness and silky texture, we keep the grapes for this wine partially shaded from the summer sun. 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. We also source *sémillon* from legendary winegrower Dick Boushey's famed Boushey Vineyard—a cooler site in Yakima Valley. Our aromatic muscadelle and sauvignon blanc come from nearby Lonesome Spring Ranch.

Vintage & Harvest: 2014 delivered abundant spring heat, leading to early budbreak and flowering. To address the heat, which continued through summer, we tailored our irrigation, crop size and shading to the needs of each vineyard. In the run up to harvest, Mother Nature delivered ideal temperate weather, which allowed us to pick exactly when we wished. One of our earliest harvests ever, we harvested our Lonesome Spring sauvignon blanc on September 8th at 22.0° Brix, with the site's muscadelle coming in on September 20th at 23.3° Brix. Our old-vine *sémillon* from Rosebud Ranch was picked on September 3rd at 23.5°, while our *sémillon* from the cooler Boushey Vineyard was the last fruit picked on September 27th at 22.5 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 2014 vintage, 95% 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 45% barrel aging and 55% concrete, with a very modest 3% new oak. To further preserve acidity and varietal character, only 60% 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: This wine delivers a seamless combination of enticing aromatics, mouthfilling richness with lovely minerality, all with enough enlivening acidity to add focus and definition to the alluring fruit. The *sémillon* provides eloquent florals and textural richness, along with flavors of golden fig, while the sauvignon and muscadelle contribute layers of rose, jasmine, pink grapefruit and lime spice. Firm acids add an almost architectural undercurrent to the creamy texture, keeping this wine delightfully fresh and bright. Alcohol 14.0%.

One thousand one hundred and thirty cases were produced. Released September 1, 2015. Retail for \$25.