



2015 63% *Sémillon*, 25% *Sauvignon* & 12% *Muscadelle*  
COLUMBIA VALLEY

**Vineyards:** This wine comes from a trio of renowned vineyards, each with ideal microclimates for their varieties. To preserve freshness and natural acidity with richness and a silky texture, we keep the grapes partially shaded from the summer sun. Planted in 1982 on the Wahluke Slope, we source *sémillon* from the oldest block of Rosebud Ranch, in an area that benefits from diurnal swings of up to 50 degrees. We also source *sémillon* from legendary winegrower Dick Boushey's Boushey Vineyard—a cooler site in Yakima Valley. Our aromatic muscadelle and sauvignon blanc come from nearby Lonesome Spring Ranch.

**Vintage & Harvest:** 2015 began with a very warm February and March, followed by abundant heat from mid-May to late June. To address the early season heat, which spurred the vines to an early start, we tailored our irrigation, crop size and shading to the needs of the vineyards. From July on, the weather returned to seasonal averages, allowing us to fine-tune our viticulture in the run-up to harvest. Though harvest was our earliest ever, thanks to knowledge gained from other warm vintages, the quality of the fruit was exceptional. With an eye toward acid levels (as opposed to sugars) we harvested our Lonesome Spring sauvignon blanc on August 24th at 22.5° Brix, with the site's muscadelle coming in on September 2nd at 24.5° Brix. Our old-vine *sémillon* from Rosebud Ranch was picked on August 20th at 24.5°, while our *sémillon* from the famed Boushey Vineyard was picked on August 26th and September 4th at 24.3° and 22.8° Brix.

**Winemaking:** To preserve acidity, fresh fruit and floral purity in the warmer 2015 vintage, 100% 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 aromas. The individual varieties were blended from our best barrels and tank wine, with a total of 74% concrete aging and 26% barrel aging, with no new oak. To preserve acidity and varietal character, we allowed only 20% malolactic fermentation, and the final wine was not cold stabilized. As a result, if stored very cold, it may shed natural tartaric crystals.

**Tasting Notes:** Bright and alluring, with a seamless combination of enticing aromatics, mouthfilling richness with lovely minerality, this wine shows why this classic blend of white Bordeaux varieties is so complex and compelling. The core of *sémillon* provides textural richness and eloquent white flower, golden fig and honey notes, while the sauvignon and muscadelle contribute layers of rose, jasmine and orange spice. Firm acids add an almost architectural undercurrent to the creamy texture, keeping this wine delightfully fresh and bright. Alcohol 14.5%.

Eight hundred and twenty cases were produced. Released September 1, 2016. Retail for \$25.