



2016 62% *Sémillon*, 25% *Sauvignon* & 13% *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: While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed mid-summer cooldown extended the season. This provided the grapes with an ideal amount of hangtime, while preserving the natural acidity that is so integral to our style. With an eye toward acid levels (as opposed to sugars) we harvested our Lonesome Spring sauvignon blanc on August 25th at 21.3° Brix, with the site's muscadelle coming in on September 2nd at 24.8° Brix. Our old-vine *sémillon* from Rosebud Ranch was picked on August 26th at 21.5°, while our *sémillon* from the famed Boushey Vineyard was picked on September 10th and September 20th at 22.0° and 23.1° Brix.

Winemaking: To preserve acidity, fresh fruit and floral purity in the warmer 2016 vintage, 100% of the grapes were whole-cluster pressed. Fermentations were done in both Nomblot concrete tanks and old Bordeaux barrels, with aging on the lees to enhance texture and aromas. The individual varieties were blended from our best barrels and tank wine, with a total of 72% concrete aging and 28% barrel aging, with no new oak. To preserve acidity and varietal character, we allowed only 40% 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: In the exceptional 2016 vintage, this classic blend of white Bordeaux varieties has yielded a seamless combination of alluring aromatics, mouthfilling richness and sophisticated minerality. The core of *sémillon* provides lovely textural character along with elegant golden fig and rose petal notes, while the sauvignon and muscadelle contribute enticing layers of pear, lemon and orange blossom. Firm acids and excellent minerality add an almost architectural undercurrent to the creamy texture, keeping this wine delightfully bright and fresh. Alcohol 13.1%.

Eight hundred and sixty cases were produced. Released September 1, 2017. Retail for \$25.