



2017 66% *Sémillon*, 18% *Sauvignon* & 16% *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: Following several years of early harvests, 2017 offered a return to a more classic Columbia Valley growing season—and an ideal vintage for white wine grapes. After a nice wet spring that made for healthy and happy vines, we enjoyed relatively temperate mid-season weather (by Eastern Washington standards) that slowed down ripening. This allowed the grapes to develop beautifully articulated flavors at lower sugars with high natural acidity—all of which we love! Lovely mild weather during harvest allowed us to pick at our leisure, resulting in pristine clusters of fruit. We harvested our Lonesome Spring sauvignon blanc on Sept 14th at 20.1° Brix, with the site's muscadelle coming in on October 9th at 23.2° Brix. Our old-vine *sémillon* from Rosebud Ranch was picked on September 8th at 21.1°, while our *sémillon* from the famed Boushey Vineyard was picked on October 2nd 23.8° Brix.

Winemaking: To preserve acidity, fresh fruit and floral purity, 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 3% new French oak used overall. We allowed 75% 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: The core of *sémillon* in this classic blend of white Bordeaux varieties provides a lovely textural character, along with delicious layers of golden fig and baked apple. Aromas and flavors of lemon curd and orange blossom from the sauvignon blanc and muscadelle, are underscored by notes of Asian pear, white flowers and minerality. Though rich and supple, firm acidity and excellent minerality add an almost architectural undercurrent to the creamy texture, keeping this wine poised and fresh. Alcohol 13.4%.

Seven hundred and fifteen cases were produced. Released September 1, 2018. Retail for \$25.