



2018 60% *Sémillon*, 21% *Sauvignon* & 19% *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: The 2018 vintage began with a warm spring that spurred an early start to budbreak and the growing season. This was followed by a lovely temperate summer that allowed the grapes to slowly ripen, developing vibrant flavors, while retaining excellent natural acidity. The grapes enjoyed abundant hangtime, and we were able to harvest each vineyard and block exactly when we wished. In short, 2018 was perfect for our style of wine. We harvested our Lonesome Spring sauvignon blanc on August 29th at 22.5° Brix, with the site's muscadelle coming in on September 15th at 24.8° Brix. Our old-vine *sémillon* from Rosebud Ranch was picked on September 4th at 23.9° Brix, while our *sémillon* from Boushey Vineyard was picked on September 17th at 24.1° Brix.

Winemaking: To preserve acidity, fresh fruit and floral purity, 84% of the grapes were whole-cluster pressed, with a portion of the *sémillon* (16% of the total blend) receiving 48 hours of skin contact to build body and tannin. 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 68% concrete aging and 32% barrel aging (with 4% new French oak used overall). We allowed 68% 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: This wine begins with classic *sémillon* aromas of fig and white flowers, followed by hints of clove, honeycomb and orange blossom. Though supple and rich on the palate, a beam of bright acidity and wet stone minerality frames the citrus, pear and papaya flavors adding length and poise. The finish is bright and polished, with lingering hints of lime zest, lemon curd and chamomile. Alcohol 14.3%.

Six hundred and thirty-five cases were produced. Released September 1, 2019. Retail for \$25.