2017 SÉMILLON
COLUMBIA VALLEY

Varietal Composition:	100% Sémillon
Appellation:	Columbia Valley
Bottled:	May 8, 2018
Technical Data:	Alc. 12.5% by vol.; RS: 0.5735%; TA: 6.02 g/L; pH: 3.05
Cases Produced:	819
Production & Aging:	Stainless steel fermentation

THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varietals that need more time to age on the vine. In white varietals, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

THE VINEYARD

Sourced from the award-winning vineyard in Washington state's Columbia Valley AVA, Tudor Hills Vineyard.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes. This wine was fermented separately by block with different yeast strains to bring out the fruit structure and enhance the balanced mouthfeel for a lengthy finish showcasing the acidity.

TASTING NOTES

Light, floral aromas of lemon and pineapple meld into ripe dates, while the palate takes on mineral and grapefruit notes with a refreshing finish.

AWARDS

90 points/Best Buy, Wine Enthusiast
Double Gold, Wine Press Northwest Platinum Wine Competition