



2017 WINEMAKER'S WHITE COLUMBIA VALLEY

Varietal Composition:	Sauvignon Blanc 50%, Pinot Gris 25%, Semillon 25%
Appellation:	Columbia Valley
Bottled:	August 1, 2018
Technical Data:	Alc. 13.9% by vol.; RS: 1.14%; TA: 6.34 g/L; pH: 6.01
Cases Produced:	3,010
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 two award-winning vineyards in Washington state's Columbia Valley AVA-Tudor Hills Vineyard and Gunkel Vineyard (Estate).

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 and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The juice was kept separate and partially fermented in stainless steel tanks with French oak staves. Once fermentation was finished, this wine was blended together to encapsulate the varietal character and highlight the harmony arising from the wood fermented portion.

TASTING NOTES

Aromas of cantaloupe and lilac lead into a juicy palate of lemon zest and light minerality that is offset with lively acidity. This wine is sure to pair well with seafood.

AWARDS

NEW RELEASE



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

Top 10 Winery of the World
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year
INDY International, 2018 & 2013