



2011 MIDSUMMER'S WHITE

COLUMBIA VALLEY

TASTING NOTES

"Our 2011 Midsummer's White is a beautiful blend of Chenin Blanc, Gewurztraminer and Muscat Canelli. This refreshing wine opens with lively acidity and delivers lush flavors of white peach, melon and green apple. Ideal for summertime drinking, this wine has become a fan favorite at the winery and at our summer concert series!"

Bob Bertheau, Winemaker

VINTAGE

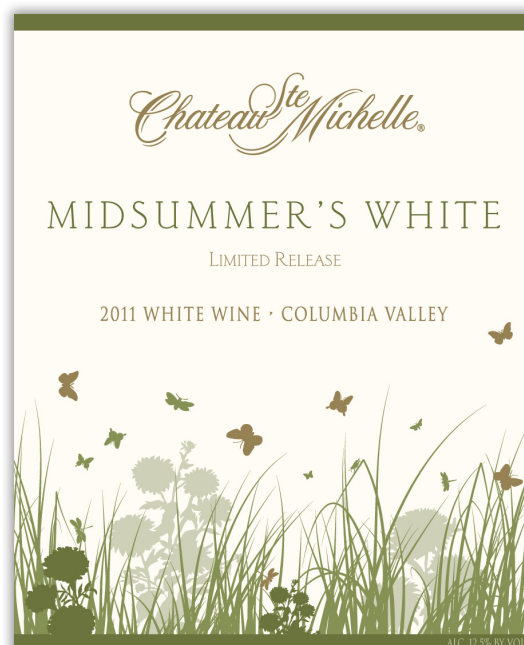
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation with very fruit-forward yeasts were carefully monitored to preserve the aromatic varieties crisp fruit characteristics.



TECHNICAL DATA

Total acidity	0.78g/100 ml
pH	3.06
Residual sugar	1.22g/100 ml
Alcohol	12.5%
Blend	78% Chenin Blanc 18% Gewurztraminer 4% Muscat Canelli