



2016 C-S-M WHITE

HORSE HEAVEN HILLS

LIMITED RELEASE



WINEMAKER'S NOTES

"THIS YEAR, WE WANTED TO MAKE A PLAY ON THE ACRONYM 'C-S-M' USING AN ASSORTMENT OF WHITE VARIETIES. AFTER CRUSH, WE HAD TWO TANKS – ONE CHENIN BLANC AND THE OTHER SÉMILLON, TURNS OUT THEY PLAY PRETTY WELL TOGETHER; SÉMILLON LENDS A FIG NOTE WHILE THE CHENIN BRINGS FRESH MELON FLAVOR. WE ADDED A TOUCH OF MUSCAT CANELLI FOR A HINT OF JUICY FRUIT. A FUN AROMATIC BLEND FROM THE HORSE HEAVEN VINEYARD."

JKeller
TRACEY KELLER
WINEMAKER

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.

WINEMAKING

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

TECHNICAL DATA

TOTAL ACIDITY	0.06 G/100 ML
pH	3.09
RESIDUAL SUGAR	0.52 G/100 ML
BLEND	48% SEMILLON, 47% CHENIN BLANC AND 5% MUSCAT CANELLI
% ALCOHOL	13.5%
CASES PRODUCED	985
FOOD PAIRINGS	GRILLED CHICKEN OR FISH WITH CITRUS SAUCES