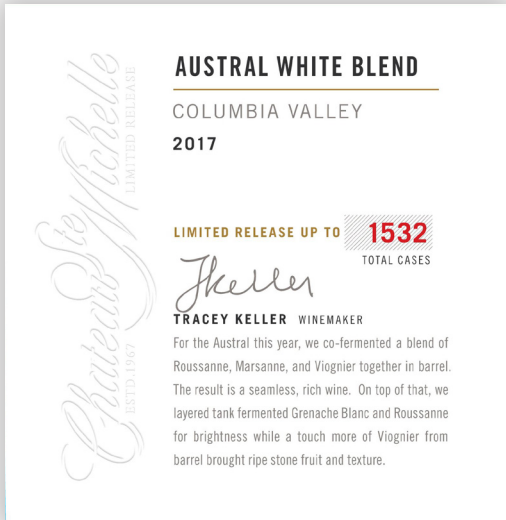




2017 AUSTRAL WHITE BLEND

Columbia Valley

Limited Release



VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- 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

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Grenache Blanc and Roussanne were aged in stainless steel to highlight the bright fruit flavors, with a touch of Viognier from the barrel.
- Roussanne, Marsanne, and Viognier were co-fermented in neutral oak barrels and aged sur lie for 6 months.

TASTING NOTES

“For the Austral this year, we co-fermented a blend of Roussanne, Marsanne, and Viognier together in a barrel. The result is a seamless, rich wine. On top of that, we layered tank fermented Grenache Blanc and Roussanne for brightness while a touch more of Viognier from barrel brought ripe stone fruit and texture.”

TECHNICAL DATA

TA	0.62 g/100 ml
pH	3.31
Alcohol	14.0%
Blend	48% Roussanne, 38% Viognier, 8% Marsanne, 6% Grenache Blanc
Residual Sugar	0.12 g/100 ml
Cases Produced	1532

Tracey Keller
Winemaker