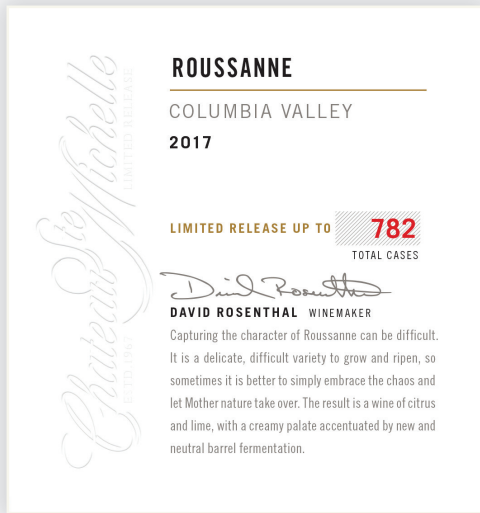




2017 ROUSSANNE

Columbia Valley

Limited Release



VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler 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 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.

TECHNICAL DATA

TA	0.58 g/100mL
pH	3.47
Residual Sugar	0.06 g/100mL
Blend	100% Roussanne
% Alcohol	13.5%
Cases produced	782

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- The juice was fermented in 35% stainless steel for three weeks to add fresh fruit and floral characters.
- Aged *sur lie* for 6 months in 65% Oak (33% New French Oak, 67% Neutral Oak) to add complexity and weight.

TASTING NOTES

“Capturing the character of Roussanne can be difficult. It is a delicate, difficult variety to grow and ripen, so sometimes it is better to simply embrace the chaos and let Mother Nature take over. The result is a wine of citrus and lime, with a creamy palate accentuated by new and neutral barrel fermentation.”

David Rosenthal
Winemaker