



COLUMBIA VALLEY

2018 Limited Release Austral White Wine

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- The fruit was aged in stainless steel. The balance of the fruit was fermented in neutral oak barrels and aged sur lie for 4 months.
- The wine was aged in a combination of 85% stainless steel and 15% neutral oak.

TASTING NOTES

“A blend of Roussanne, Viognier, and Marsanne, this wine delivers richness and structure showing stone fruit and ripe melon flavors. Fermenting partly in stainless steel lends a bright, pretty high tone fruit note while a touch of barrel adds a creamy texture to the palate.” - Tracey Keller, Winemaker

TA: 0.58 g/100mL

PH: 3.34

ALCOHOL: 14%

RESIDUAL SUGAR: 0.16 g/100mL

BLEND: 47% Roussanne, 35% Viognier, 18% Marsanne

CASE PRODUCTION:

686