

TA: 0.65 g/100mL

PH: 3.05

ALCOHOL: 13%

BLEND: 42% Pinot Blanc, 36% Gruner
Veltliner, 22% White Riesling

CASE PRODUCTION:
1412

COLUMBIA VALLEY

2018 Limited Release White Wine Blend

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 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.

WINEMAKING NOTES

- Pinot Blanc, Gruner Veltliner and White Riesling juice was fermented for three weeks in stainless steel to highlight the bright fruit flavors.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

TASTING NOTES

A blend inspired by the wines of Austria with a distinctive Washington flair. Pinot Blanc lends delicate citrus notes, Gruner Veltliner adds crisp granny smith apple, white Riesling rounds out the palate with juicy peach. Fermented in stainless steel to showcase fresh fruit character, depth and balance. -Lacey Steffey, winemaker