



TA: 0.60 g/100mL

PH: 3.37

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.10 g/100mL

BLEND: 76% Viognier, 14% Roussanne, 10% Marsanne

CASE PRODUCTION:

491

COLUMBIA VALLEY

2019 Limited Release Austral White Wine

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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.
- 42% of the fruit was aged in stainless steel to highlight the bright fruit flavors.
- 58% was fermented in neutral oak barrels and aged sur lie for 4 months to add a creamy texture.

TASTING NOTES

“This blend of Viognier, Roussanne and Marsanne delivers richness and structure. Some of the Viognier was fermented in stainless steel to lend a bright pretty fruit note. The remaining Viognier, along with the Marsanne and Roussanne, was fermented in neutral barrels adding a creamy texture.” - Tracey Keller, Winemaker