



COLUMBIA VALLEY

2019 Limited Release Midsummer's White

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Temperatures were mild in the summer, 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 evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude provides the Columbia Valley with roughly two more hours of sunlight daily during the peak-growing season than California.

WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

TASTING NOTES

“This summer blend is a refreshing mix of different grapes giving this wine a wonderful crisp, floral edge brimming with citrus and ripe apricot flavors. This wine pairs well with a variety of cuisines and any occasion, especially while the weather is warm. Cheers!” - Bob Bertheau, Winemaker

TA: 0.68 g/100 ml

PH: 3.04

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.86 g/100 mL

BLEND:

58% Chenin Blanc, 20% Riesling, 15%

Gewurztraminer, 7% Muscat Canelli