



COLUMBIA VALLEY

2019 Stella Blanca White Wine

VINTAGE NOTES

- The 2019 vintage was another stellar growing season in Washington.
- Warm spring temperatures were followed by mild conditions throughout the 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

- Fruit is chosen from the best possible sources throughout the Columbia Valley. The Semillon comes from Vineyard 10 in the Horse Heaven Hills.
- The 2019 Stella Blanca has Semillon, Sauvignon Blanc and Muscadelle du Bordelais from our registered mother blocks at Canoe Ridge.
- The Muscadelle du Bordelais is an extremely rare varietal for Washington State.

WINEMAKING NOTES

- After a gentle pressing, the juice was inoculated with Cotes de Blanc yeasts to initiate fermentation.
- The wine aged in 100% French oak, 20% were new barrels. Barrel fermented in our Petit Chai at cool temperature so the wine develops slowly.
- The wine was aged sur lie for 3 months in the barrel, with weekly stirrings for the desired mouth feel and aromatics.

RECOMMENDED FOOD PAIRINGS

- This wine pairs well with clam chowder, halibut, mac & cheese, and roasted vegetables.

TASTING NOTES

This refreshing wine offers notes of citrus and honey. The full palate is balanced with lemon zest, hints of vanilla and chamomile, giving way to a long crisp smooth finish.

TA: 0.64 gm/100mL

PH: 3.27

ALCOHOL: 13.2%

BLEND: Mainly Semillon with small amounts of Sauvignon Blanc and Muscadelle du Bordelais.

CASE PRODUCTION:

300