



COLUMBIA VALLEY

2020 Limited Release Austral White Wine

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Vineyards in Rattlesnake Hills AVA are located on ridges and terraces in areas with air drainage to avoid early fall frost and winter kill.
- Fruit was sourced from the Angiolina Farms, Dinnen Family Vineyards, Archie Den Hoed Vineyards and Lawrence Vineyards in Rattlesnake Hills AVA.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 47% of the fruit was aged in stainless steel to highlight the bright fruit flavors.
- 53% was fermented in neutral oak barrels and aged sur lie for 4 months to add a creamy texture.

TASTING NOTES

This Rhône-style white blend is always my favorite wine to make because the sky's the limit. You can take four different grape varieties and make them 18 different ways – barrel, stainless, yeasts, no yeasts, whatever you're feeling. It's so much fun. I hope you enjoy it as much as I do! - Tracey Keller, Winemaker

TA: 0.54 g/100 mL

PH: 3.27

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND: 71% Rousanne, 11% Grenache Blanc,
10% Marsanne, 8% Viognier

CASE PRODUCTION:

288