



TA: 0.76 g/100 mL

PH: 3.16

ALCOHOL: 13%

RESIDUAL SUGAR: 0.11 g/100 mL

BLEND: 77% Sauvignon Blanc, 18% Chenin Blanc and 5% Muscat Canelli

CASE PRODUCTION:
3100

HORSE HEAVEN HILLS

2022 Limited Release C-S-M White Wine

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest starting two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- The Horse Heaven Hills AVA borders the Yakima Valley AVA on the north and the Columbia River on the south.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- 94% of the fruit was sourced from our Horse Heaven vineyard.

WINEMAKING NOTES

- Chenin Blanc, Sauvignon Blanc and Muscat Canelli juice was fermented for 3 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

This C.S.M. is a blend of Sauvignon Blanc and Chenin Blanc, with a touch of Muscat Canelli. The Chenin Blanc offers bright, fresh melon while the Sauvignon Blanc throws in citrus and minerality. The Muscat Canelli adds a little honeysuckle for intrigue. – Katie Nelson, Winemaker