



TA: 0.68 g/100 mL

PH: 3.24

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.08 g/100 mL

BLEND: 60% Riesling, 20% Grüner Veltliner,
10% Gewurztraminer, 10% Muscat Canelli

CASE PRODUCTION:

527

COLUMBIA VALLEY

2023 Limited Release White Wine Blend Columbia Valley

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

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.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- The juice was fermented for three 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

A harmonious blend of varietals play beautifully together in this approachable wine. Aromas and flavors of ripe peach and fresh melon interwoven with delicate citrus blossom and lovely minerality; tied together with a kiss of natural sweetness to round out the finish. Perfectly balanced, perfect for any occasion. – Lacey Steffey