



TA: 0.60 g/100 mL

PH: 3.36

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.55 g/100 mL

BLEND: 55% Pinot Grigio and 45%
Gewürztraminer

CASE PRODUCTION:
2400

YAKIMA VALLEY

2023 Limited Release Autumn White Wine Blend

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

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Fruit was sourced from vineyards throughout the Yakima Valley.

WINEMAKING NOTES

- Gewürztraminer and Pinot Gris juice was aged for almost 4 months in stainless steel and oak 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

For us wine folks, the fall months are a very special time of year. This limited release blend is a tribute to harvest season and all things autumnal! Cozy up with aromas of tangerine and distinctive allspice. Bring on sweater season and layer up with notes of honeydew melon and lychee fruit. – Tristan Butterfield, winemaker