



TA: 0.64g/100mL

PH: 3.34

ALCOHOL: 13%

RESIDUAL SUGAR: 0.52 g/100mL

BLEND: 55% Pinot Gris, 45% Gewurztraminer

CASE PRODUCTION:

940

COLUMBIA VALLEY

2024 Limited Release Autumn White Wine Blend

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines.

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

- 10% Pinot Gris fermented and aged in neutral barrel for 5 months and 15% aged in a neutral oak oval vessel.
- 9% Gewurztraminer fermented and aged on lees for 5 months in an oak oval vessel and 2% fermented on skins.
- The remaining wine fermented and aged in stainless steel tanks. A cool fermentation helped to preserve the ripe fruit characteristics.

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.