



TA: 0.63 g/100 mL

PH: 3.24

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.80 g/100 mL

BLEND: 57% Chenin Blanc, 28% Riesling, 10% Gewurztraminer, 5% Muscat

CASE PRODUCTION:
1800

COLUMBIA VALLEY

2024 Limited Release Midsummer's White

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. The reds will develop over many years to come.

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.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

TASTING NOTES

Like a song, our summer is beautiful and short-lived. Transforming from its hibernation of grey skies, it emerges bright and glimmering. So, spread your wings into the sunlight as you savor the crisp citrus and ripe apricot notes of this smooth white blend.