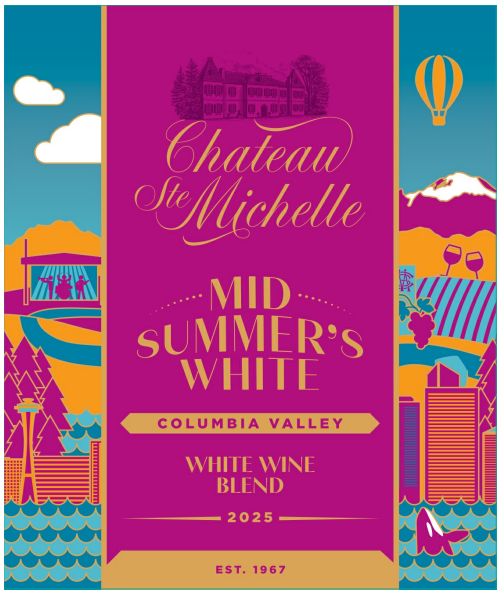

COLUMBIA VALLEY

2025 Limited Release Midsummer's White

VINTAGE NOTES

- The 2025 harvest delivered outstanding quality, thanks to consistent weather and extended ripening into the fall.
- Cool Washington nights in mid-September helped preserve freshness and complexity.
- Harvest for white varietals began early, at the end of August, and continued at a brisk pace.
- Even in one of the warmest years on record, these wines showcase excellent acidity and harmony, offering bright, balanced flavors.

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

Savor the crisp citrus and ripe apricot notes of this smooth white blend. Pair with your favorite vinyl record or outdoor concert and toast to the glory that is summer in Washington state. – Katie Nelson, Winemaker

TA: 0.70 g/100mL

PH: 3.30

ALCOHOL: 13%

RESIDUAL SUGAR: 0.80 g/100 mL

BLEND: 55% Riesling, 30% Chenin Blanc, 10% Sauvignon Blanc, 5% Muscat

CASE PRODUCTION:
1800

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