

# 2007 ROUSANNE-MARSANNE-MUSCAT

Columbia Valley • Washington

## VINTAGE

The 2007 vintage was near perfect by all measures. It began with a slightly wet spring and moved to a typical dry summer, but not as hot as some previous Washington vintages. Summer continued late into September allowing for ideal ripening conditions. Late summer precipitation provided cooling for longer hang times, and grapes were harvested at optimal ripeness. Truly a very exciting vintage in Washington.

## APPELLATIONS/VINEYARD

100% Columbia Valley: 91% Estate  
9% Charbonneau

## FINAL BLEND

74% Roussanne, 17% Marsanne, 9% Muscat

## AGING

Stainless steel

## CASES PRODUCED

220 cases/750mL

## TECHNICAL DATA

Bottled: February 1, 2008  
Released: February 24, 2008  
Co-Fermented in 100% Stainless Tanks  
Acidity: pH 3.22, TA 0.581  
Alcohol: 14%  
Sugar: 0.45%



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## TASTING NOTES

This 100% stainless co-fermented, dry white wine blend offers subtle aromas of grapefruit, finely ground cashews and rose petals. Flavors of pears, green apples, and lemons are followed by a bright acidity and refreshing finish.

## WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and de-stemming. After a gentle crushing, the grapes were basket pressed and the subsequent juice was moved to stainless tanks. The juice was cold settled for three days and racked off the juice lees to the final fermentation tank. The juice was fined then inoculated with specific white wine yeasts. These yeast were chosen to specifically to enhance the aromatics and the fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain delicate esters and fruit flavors. The wine lees were mixed in the wine weekly for another two months to enhance the richness and varietal character of the wine before bottling.

