

# 2008 COUPLET

CHARDONNAY • VIOGNIER

Columbia Valley • Washington

## VINTAGE

The 2008 vintage overall was cool right up until a warm fall. A very cool spring kept its grip on Eastern Washington, followed by a mildly warm yet dry summer. Just when we began to worry about having enough heat to physiologically ripen the grapes, we experienced a stretch of unseasonably warm, dry weather beginning in mid-September that continued through late October. This late season warmth allowed for extended hang time and full maturity of the grapes in most sites throughout the Columbia Valley, Horse Heaven Hill and Red Mountain Appellations. The white wines from this vintage show reasonable acidity and are vibrant examples of the slightly cooler growing season.

## APPELLATIONS/VINEYARD

100% Columbia Valley: 100% Conner-Lee Vineyard

## FINAL BLEND

57% Chardonnay and 43% Viognier

## AGING

Fermented and aged in 100% stainless tanks.

## CASES PRODUCED

832 cases/750mL

## TECHNICAL DATA

Bottled February 2009, pH 3.52, TA .56,  
Alcohol 14.2% by volume, RS .4%



## COUplet

*A pair of lines in poetry that usually rhyme and share the same meter*

## TASTING NOTES

Our fifth year of producing this outstanding 100% stainless co-fermented blend of Chardonnay and Viognier offers aromas of grapefruits, lemons, rose petals and fresh cut grass. Flavors of Bartlett pears, white peaches and cloves are followed by a fairly viscous, round finish.

## WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and de-stemming. After gentle crushing, the grapes were pressed and the subsequent juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeast were selected specifically to enhance the fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate esters and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred in the wine weekly for another 30 days to enhance the richness and varietal character of the wine before bottling.

