

2008 TERCET

ROUSANNE • MARSANNE • MUSCAT

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: 91% Bookwalter Estate
9% Charbonneau Vineyard

FINAL BLEND

64% Rousanne, 27% Marsanne and 9% Muscat

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED

712 cases/750mL

TECHNICAL DATA

Bottled February 2009, pH 3.55, TA .53,
Alcohol 13.2% by volume, RS .5%



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TERCET

In poetry, a group of three lines of verse that often rhyme together

TASTING NOTES

Our 100% stainless co-fermented Rhone-style blend of Rousanne, Marsanne and Muscat is again very subtle in its nature and drinks like a soft bed of flowers would feel to the touch. The wine offers subtle aromas of Bartlett pear, vanilla, clove and rose petals. Flavors of white peach, lemon zest, crushed cashews and nutmeg are followed by a soft, fresh finish. The subtlety of this wine is its grandest character.

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.

