

2009 COUplet

CHARDONNAY + VIOGNIER

In a poem,
a pair of
lines of the
same length
that usually
rhyme and
form a
complete
thought.



RICHLAND & WOODINVILLE, WASHINGTON
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2009 | COUPLET

CHARDONNAY + VIOGNIER
CONNER-LEE VINEYARD

TASTING NOTES Our sixth year of producing this outstanding 100% percent stainless co-fermented blend offers aromas of ripe pears, grapefruits, honeysuckle, crushed pistachios and a hint of anise. Flavors of Bartlett pears, apricot, Thai spices and cloves are followed by a viscous, slightly sweet yet balanced finish.

VINTAGE The 2009 vintage was one of the warmest vintages on record in Washington. The cool, dry spring only slightly delayed bud break and the warm summer months began in June and did not let up until late September. The summer of 2009 was as consistent heat-wise as any previous recorded vintage but lacked the extreme temperature spikes we have experienced in the past. The warm vintage thankfully led to early ripening as 2009 will become known as the tale of two vintages—pre frost and post frost. For the first time on record, Eastern Washington was consumed by a deep frost beginning October 9th and continuing for three consecutive nights. Fruit that was not fully mature by the time of the frost did not have a chance to fully ripen. The ripe fruit that was harvested pre-frost was outstanding, whereas the fruit that still needed hang time at the time of the frost was a little less than optimal from a maturity standpoint. The white wines from this vintage were very ripe and show more tropical and melon flavors.

WINEMAKING All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before crushing and destemming. 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 yeasts 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 throughout fermentation and for another 30 days to enhance the richness and varietal characteristics of the wine before bottling.

APPELLATIONS • VINEYARDS
100% Columbia Valley: 100% Conner-Lee

FINAL BLEND
60% Chardonnay, 40% Viognier

AGING
Fermented and aged in 100% stainless tanks.

CASES PRODUCED 802 cases/750mL

TECHNICAL DATA Bottled February 2010,
pH 3.52, TA .62, Alcohol 14.2% by vol., RS .54%