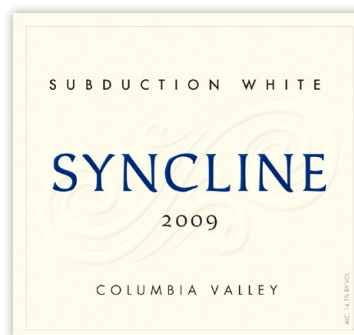


2009 Subduction White 215 cases

Tasting Notes

The floral elegance of Viognier coupled with the weight and richness of Roussanne and the brilliant acidity of Gruner Veltliner, brings aromas of quince, clove and jasmine flowers, complemented by flavors of pear, melon and vanilla with subtle hints of minerality and herbs. Finishing with bright, clean balanced acidity, this is an excellent everyday white that will happily accompany many foods and occasions.



Harvest Notes

Vineyards: McKinley Springs / Alder Ridge / Coyote Canyon / Underwood Mt.
Appellation: Columbia Valley
Harvest Date: late September
Varietals: 50% Roussanne / 39% Viognier / 11% Grüner Veltliner

Vineyard

McKinley Springs Vineyard is one of the first vineyards in Washington State to begin harvest. The Roussanne typically ripens in late September. Planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Canopy is trained to Vertical Shoot Positioning with the west side left to “flop” to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even, concentrated crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Alder Ridge Vineyard is one of Washington’s premier vineyard sites. Located in the Horse Heaven Hills right on the banks of the Columbia River, the two acre Roussanne block is planted on one of the best spots in the vineyard. With a direct southern aspect, this block receives long hours of sunlight with evenings cooled by the river. Soils are wind blown loess and caliche on top of basalt. Plant material is the Tablas Creek clone.

Coyote Canyon Vineyard is located near the top of the Horse Heaven Hills at 1,000' in elevation. Gently rolling southeastern exposure reveals views of famous neighboring Champoux, Alder Ridge, Canoe Ridge and Destiny Ridge vineyards. Soils are a mix of ancient volcanic, loam and alluvial flood deposits. This is one of the warmest sites in the state, with early maturity and low pH. Vines are trained Vertical Shoot Positioning with one cluster per shoot. Irrigated with warm artesian water. Wines with apricot and peach flavors with great acidity are the norm here.

Underwood Mountain Vineyard is tucked into a sheltered pocket on the south east side of a Cascade Mountain volcano. Protected from the marine rains, yet completely alpine in character, this vineyard produces wines with focused aromas and flavors, and bracing acidity. This is the first Grüner planting in Washington state.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. All fruit is whole cluster pressed with press fractions kept separate. Settled overnight without the use of sulfites and then racked to older French oak barrels. Inoculated in barrel, fermentation completes in mid November. Occasional lees stirring and no malolactic fermentation contribute richness while maintaining acidity. Blended and sterile bottled in April.