

# 2003 Chenin Blanc

Columbia Valley, Washington

## THE WINE

Chenin Blanc produces the classic crisp, dry wines of the Loire in France. It is also widely planted in California and South Africa. But in Washington, our combination of warm days, cool nights and a long growing season allows us to make a consistently ripe Chenin Blanc full of lively fruit character and good balance. The 2003 Chenin Blanc is medium-bodied with bright aromas and flavors of orange peel, melon, peach, lemon, honey, and vanilla. The acidity and sugar are balanced, the finish dry. This Chenin Blanc would be great paired with Thai curry, pasta salad, or try it as an aperitif.

## THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than usual summer. Cool weather in early September drew out the harvest, allowing for a longer hang time for the fruit. Grapes for this wine came from two vineyard sources – Rob Andrews' Horse Heaven Vineyard and Sun River Vineyard. Chenin Blanc from these sites is characterized by a lush ripeness and bracing acidity. The grapes were harvested on September 15 and 24, 2003.

## THE WINEMAKING

Chenin Blanc is at its best when it's picked fully mature, fermented cold to preserve its fresh fruit, then enjoyed within a year or two of bottling. We ferment all of our Chenin Blanc in stainless steel at around 50°F with Epernay II yeast. To preserve the intense fresh fruit, the new wine goes directly from stainless steel to bottles.

## THE NUMBERS

Appellation: Columbia Valley  
Varietal Percentages: 100% Chenin Blanc  
Brix at Harvest: 22°  
TA: 0.62  
pH: 3.35  
Residual Sugar: 1.16 g/100ml  
Alcohol: 12.0 %  
Release Date: June 2004

