

# 2003 Fumé Blanc

Columbia Valley

## THE WINE

Making a consistently great Fumé Blanc (Sauvignon Blanc) requires paying keen attention to ripeness. Picking at optimal ripeness makes a wine that tastes like a recently ripened peach or guava fruit with refreshing acidity. Our 2003 Fumé Blanc has aromas of grapefruit, peach, guava and grass, along with vanilla and a hint of smokiness. On the palate are varietal flavors of grapefruit, white peach and honeydew melon. The wine is crisp, smoky and round with moderate weight and richness contributed by the Semillon (17%) added to the blend. The winemakers suggest paring the Fumé Blanc with grilled shrimp or raw oysters on the half shell.

## THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool weather in early September drew out the harvest, allowing for a longer hang time for the grapes. One of the warmest Octobers ever recorded for Eastern Washington allowed for excellent ripening in all varieties. The 2002 Fume is a blend of fruit from a variety of vineyards - Airport Ranch, Rattlesnake, Zephyr Ridge, Olsen, Foothill Farms, Sunnyside, Fries, Morrell, Burgess, and Andrews. The warmer sites contribute bright tropical fruit, while the cool sites add the grassy character and bracing acidity. The grapes were harvested at various times from August 30 to October 7.

## THE WINEMAKING

In our never-ending effort to increase the quality and character of our Fumé Blanc we conducted exhaustive yeast studies and found that the yeast strain VL3 increases varietal aroma intensity significantly. We have been using more of this yeast along with VIN 13 and BA 11 yeast strains. The finished blend is 83% Sauvignon Blanc and 17% Semillon. To keep the fruit flavors vivid, this wine is fermented and aged in steel tanks rather than in oak barrels.

## THE NUMBERS

Appellation: Columbia Valley

Varietal Percentage: 83% Sauvignon Blanc, 17% Semillon

Harvest Brix: 22.2°

TA: 0.66 g/100ml

pH: 3.14

RS: 0.28 g/100ml

Alcohol: 13.0% by volume

Release Date: May 2004

