

HARVEST WHITE

Columbia Valley, Washington

HISTORY

The Harvest wines are the fortunate result of having a Washington winter without a killing freeze. Every five to ten years, Eastern Washington experiences winter weather so harsh that some vines are damaged or lost. To ensure that Hogue always has enough quality fruit for the next vintage, the winemakers buy contracts at the beginning of the season for more grapes than they can use. Rather than sell the extra wine, Hogue winemakers skillfully blend the wines for the Harvest program.

The varietal composition can change from year to year, but the winemakers always strive to put together wines that have great flavor intensity, richness and balance. To create the blends, the winemakers use the following varieties: Chardonnay, Sauvignon Blanc, Semillon, White Riesling, Gewurztraminer, Pinot Gris and Pinot Blanc. The wines range in dryness from semi-dry to somewhat sweet.

THE WINES

Blanc de Blanc is a rich, full-bodied white wine with tropical fruit flavors. Pair it with smoked foods, salmon and pasta dishes. This is the driest of the trio.

Dry White is a crisp, balanced and moderately dry white wine with flavors of pear and melon. This wine will complement halibut or chicken dishes, or a cheese plate. It has moderate residual sugar.

White is a fruity, rich and slightly sweet white wine with the flavors of apricot and guava. Serve it with spicy Asian cuisine or alone as an aperitif. White has the highest residual sugar.

THE DETAILS

Appellation: Columbia Valley, Washington

Release Date: Jan 2003

