

Tasting Notes

2010 Calico White Columbia Valley



Vintage Notes:

2010...

Stands alone due to extraordinary events! If it was not for the cool temperatures and the higher than normal precipitation we would have experienced just a regular WA State year. 2010 was very challenging both in the vineyards and in the cellar. Techniques and procedures during crush, not tried in our winery's history, were pulled out of the tool box and applied. The results speak for themselves. Merlot and Syrah stand out showing depth and chewy mouthfeel already and with late ripeners Cabernet Sauvignon and Petit Verdot are showing more classic and complex "Bordeauxesque" undertones of earth and spice. Whites fared very well and especially favored our Roussanne weaving blends with high levels of complexity! In regards to the extraordinary weather events one could ask the question if the wine quality is extraordinary? Well of course it is!!! It's BLV...

Tasting Notes:

Citrus, lemon zest, juicy ripe peaches, sweet Bartlett pears and complex stony notes weave together while mineral components deliver the final touch. Very smooth in the mouth with good depth and richness. Sur lie aging and honey shines through as well and add character to a wine that once again shines in all its blended glory! White blends rule!

Appellation/Vineyards: : Columbia Valley: 53% (Spring Creek, Gamache), Yakima Valley: 32% (Far Away, Lonesome Spring), Walla Walla: 15% (Francisca's)

Final Blend: Chardonnay: 36%, Viognier: 28%, Roussanne: 26%, Marsanne: 10%.

Aging: Neutral barrels: 64%, Stainless Steel: 34%. 100% Sur Lie for 5 months.

Bottle Date & Cases Produced:
March 25, 2011 1160 Cases Alc. 13.9%

Winemaking notes:

The Calico White is our extremely popular white blend. There are reasons for that! It all starts in the vineyards where we have the cooler climate Yakima Valley grapes playing against fuller flavored Columbia Valley and Walla Walla fruit. The attributes from these different areas go hand in hand and they are being accentuated at the winery utilizing many different fermentation vessels and techniques to create a clean, crisp and enormously complex blend!