

# Tasting Notes

## 2008 Calico White Columbia Valley



**Vintage Notes:** 2008 was a compelling and complicated year! Compelling because of the balance the wines are showing already at this very early stage and complicated because of the some what cooler season. The cooler temperatures compelled us to be very intentional and thoughtful about our picking decisions. It also required the nerve to wait for the fruit to ripen before the frost took over. In hindsight, we made the right risk-taking decisions! All of our fruit ripened later than normal but the longer hang time accumulated very complex flavors in the grapes. Nice and balanced higher acidities and lower alcohols make promise for wines of elegance and grace! In our opinion, It's another great vintage!

### Tasting Notes:

Grapefruits combined with plenty of citrus characters start out this very intricate white blend. Ripe pears and apples incorporate with stone fruits and more than a hint of minerality. The mouth is full and balanced with a complex seamless lingering finish!

**Appellation/Vineyards:** 24% Walla Walla AVA, 37% Columbia Valley AVA, 39% Yakima Valley AVA Francisca's, Faraway, Gamache, Bosma, Goose Ridge, Lonesome Spring, Kestrel, Cockburn

**Final Blend:** 44% Viognier, 37% Roussanne, 19% Chardonnay

**Aging:** 55% Barrel 36% French plus American and Eastern European, 45% stainless

**Bottle Date & Cases Produced:**  
March 13, 2009 1200 cases

**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!