



## 2016 CADARETTA SBS

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**67% SAUVIGNON BLANC, 33% SEMILLON**  
**COLUMBIA VALLEY**

### VINEYARD SOURCING

- Frenchman Hills (Ancient Lakes AVA)
- Art Den Hoed (Yakima Valley AVA)
- Rosebud (Wahluke Slope AVA)
- Charbonneau (Columbia Valley AVA)

### VINTAGE NOTE

2016 was a great vintage marked by bright fruit flavors and excellent tension; both in reds and whites. Sauvignon Blanc and Semillon were no exceptions, as both varieties maintained natural acidity and varietal character. Although the vintage started off hot and heavy, things slowed down when we experienced a week of cool weather. This allowed us to pick the fruit for this wine at the optimal ripeness.

### WINEMAKING NOTE

All fruit was picked in the cool of the morning to preserve quality. It was gently pressed and cold settled for 24 hours before being clean-racked and inoculated; I use several types of yeast strains chosen to enhance specific characteristics of each lot and ultimately adding complexity to the final blend. Fermentations took place in stainless steel and quite cool, averaging between 4-6 weeks in length. The wine was aged on lees for a short period before being lightly fined, filtered and bottled in March of 2017.

### TASTING NOTE

Brilliantly clear, pale straw in color, the 2016 SBS opens up immediately upon pouring revealing aromas of ripe pear, tropical melon and grapefruit oil. A slight clonal trait of a perfume/musky note mingles in the background, met with nuances of honeysuckle and jasmine. The palate is both richly textured and layered with perfectly balanced acidity and a finish that sails!

### ANALYSIS

**Alc:** 13.80% by volume

**pH:** 3.32

**TA:** 6.30g/L

**RS:** dry

# CADARETTA

MIDDLETON  
FAMILY WINES

