

SAUVIGNON BLANC/SEMILLON

CADARETTA



2011 CADARETTA SBS

THE GRAPES

Our SBS is a blend of Sauvignon Blanc (76%) and Semillon (24%). The Sauvignon Blanc grapes for the blend came from four vineyards: Frenchman Hills Vineyard (45%), Tagus One (14%), Desert Hill (10%) and our own Southwind Estate Vineyard. The Semillon came from Rosebud Vineyard (14%), Klipsun (7%) and our Southwind Estate (3%). All of the Sauvignon Blanc vineyards are cooler sites with excellent airflow. The Rosebud Vineyard in the Wahluke Slope is much warmer, providing the ripe Semillon character and “warmth” on the palate. Frenchman Hills is trained on VSP (vertical shoot positioning), with vines spaced 6’ x 9’ and cropped at 3.5 tons/acre. We shoot positioned in early July and made two passes for leaf pulling in August and again in September. This was the first crop from our Southwind Estate Vineyard. Like on our own estate, all of the vineyards from which we source grapes do very detailed vineyard work to ensure that every cluster in the vineyard ripens properly.

THE WINE

The 2011 harvest was one of the longest in Washington history. Growers knew 2011 crop yields would be lower than average, but some early season scrambling assured an adequate supply of fruit for Cadaretta. The growing season started cool, but August and September offered up plenty of warm days that pushed the grapes to ripeness with great balance. Most of the Sauvignon Blanc and Semillon grapes were harvested prior to early season rains, and the lots hovered in the 22.5 Brix range at harvest, resulting in a lower alcohol wine with crisp acidity. The Sauvignon Blanc is handled in an extremely reductive manner to protect the grapes from oxygen at every step following harvest. The grapes were hand-picked, then transported cold to the winery. They were whole cluster pressed with a gentle two-ton Wilmes bladder press. All of the lots fermented in stainless steel to limit oxygen interaction and to retain pure flavors, unaltered by oak aroma. Cold fermentation reached a maximum of 57 degrees Fahrenheit, and fermentations took approximately two months to complete. We stirred the lees during the last three weeks of fermentation to encourage a strong finish, and to impart complexity and mouthfeel. Each tank was racked twice following end of fermentation to remove lees. All of the lots aged in 100% stainless steel with no air contact. By managing the wine in chilled tanks for four months, and keeping it away from oak, we hinder malolactic fermentation, and retain the vibrant and racy acidity.

At initial blending, we first identify the strongest lots. In the second round we work on finding the correct proportions of Semillon and Sauvignon Blanc. The Semillon is generally riper and rounder, with softer acidity. It lends honey and macadamia flavors, and stronger phenolics to the blend. Finally, we analyze the wine for dissolved CO₂, naturally occurring from the fermentation. Higher CO₂ imparts a slightly coarser texture, but also elevates aromatics. We might want to remove some of the CO₂ in order to add a creamer, finer texture to the mouthfeel. The 2011 SBS was bottled on March 22, 2011. It ages four weeks in the bottle prior to release.

WINEMAKER'S COMMENTS

The Cadaretta SBS has intense, showy aromatics that display a purity of fruit, slathered with a saline minerality. Acids are fresh and racy, with concentrated aroma and flavor. The wine highlights the cool-climate flavors of Washington State. Its style is unique in Washington because we pick early and limit malolactic fermentation to focus on the fresh intensity of the grapes. We do not soften the edges of natural grape acid, which yields an intense and exciting wine that lights up the palate. It's meant to be consumed young, ideally within 2-3 years of bottling.

VARIETAL COMPOSITION:

76% Sauvignon Blanc, 24% Semillon

GRAPE SOURCES: Frenchman Hills Vineyard, Tagus One and Desert Hill (all Yakima Valley), Southwind Estate (Walla Walla Valley), Rosebud Vineyard (Wahluke Slope), Klipsun (Red Mountain and Southwind).

APPELLATION: Columbia Valley

COOPERAGE: Fermented and finished in temperature-controlled stainless steel

TITRATABLE ACIDITY...pH: 8.0G/L...3.07

ALCOHOL: 13.1% by volume

BOTTLING DATE: March 22, 2012

RELEASE DATE: April, 2012

PRODUCTION: 9,846 bottles, packed 6 x 750ml

MIDDLETON
FAMILY WINES

