

SBS

CADARETTA



2012 CADARETTA SBS

ABOUT THE WINE

The Middleton Family has been working the land in Washington State for five generations. With Cadaretta the family aims to craft wines that stand among Washington's best. The winery is named for a lumber schooner used by the family company in the first part of the 20th Century. The Middleton estate Southwind Vineyard is located just south of the city of Walla Walla.

This distinctive blend of Sauvignon Blanc and Semillon is regularly acclaimed as a classic white wine from Washington State. It's also our most popular Cadaretta bottling. Grape sourcing is key to making this style of wine, because the wine is so "transparent"...there are no winemaking tricks or oak barrels to obscure the natural fruit of the vine. Fermented in temperature controlled stainless steel tanks, with one month of lees contact, our SBS is bottled early in the Spring following the vintage, to capture all its fine fruit character in the bottle.

Nose: Generous tropical and stone fruit aromas: pineapple, mango, peach, and green pear, braced with racier notes of grapefruit, orange-citrus and kiwi. Floral notes of apple blossom mingle with subtle grassy tones.

Palate: Steely and racy up front, yielding to a surprisingly supple mid-palate and polished finish. Shows honeycrisp apple, cantaloupe, peach, and lemon-zest flavors, ending subtly and lingering on mineral-toned finish.

VARIETAL COMPOSITION: 70% Sauvignon Blanc, 30% Semillon

GRAPE SOURCES:

- 54% Frenchman Hills Vineyard (Columbia Valley)
- 25% Angiolina Vineyard (Yakima Valley)
- 12% Southwind Vineyard (Walla Walla Valley)
- 9% Rosebud Vineyard (Wahluke Slope)

APPELLATION: Columbia Valley

COOPERAGE: 100% stainless steel

TOTAL ACIDITY/pH: 6.0 g/L; 3.15

ALCOHOL: 14.0% by volume

BOTTLING DATE: March 22, 2012

PRODUCTION: 2,604 nine-liter cases (packed 12 X 750ml)

MIDDLETON
FAMILY WINES

