

SBS

CADARETTA



2015 CADARETTA SBS

ABOUT THE WINE

Fresh tropical and stone fruit aromas (mango and peach), braced with racier notes of lemon-lime citrus with background notes of pear and kiwi fruit. The crisp mouthfeel and finish makes the SBS a perfect pairing for seafood or salad.

The 2015 vintage was among the warmest in Washington State in the last 20 years. 2015 was comparable to (but slightly warmer than) 2003 and 2014. 2015 was marked by an early budbreak that made for accelerated plant and fruit development throughout the growing season. It was warmer than ideal for SBS, and any great white wines. Careful vineyard monitoring was essential. Harvest began on August 20, much earlier than normal.

VARIETAL COMPOSITION: 89% Sauvignon Blanc, primarily from Frenchman Hills Vineyard (Columbia Valley), with a smaller portion from Arthur's Vineyard (Yakima Valley).

11% Sémillon, approximately equal quantities from Rosebud Vineyard (Wahluke Slope) and Charbonneau Vineyard (Columbia Valley).

APPELLATION: Columbia Valley

COOPERAGE: 100% fermented and raised in stainless steel, 3 months of lees contact.

TA: 6.8 g/L

pH: 3.46

ALCOHOL: 13.5% by volume

BOTTLING DATE: March 9, 2015

PRODUCTION: 1,680 Cases (12 x 750ml)

MIDDLETON
FAMILY WINES

