

SAUVIGNON BLANC/SEMILLON

CADARETTA



VARIETAL COMPOSITION:

78% Sauvignon Blanc, 22% Semillon

GRAPE SOURCES: Spring Creek Vineyard (Yakima Valley), Arete Vineyard (Columbia Valley)

APPELLATION: Columbia Valley

COOPERAGE: Fermented and finished in temperature-controlled stainless steel.

TOTAL ACIDITY...pH: 7.6G/L...3.04

ALCOHOL: 13.4% by volume

BOTTLING DATE: May 4, 2010

RELEASE DATE: June 1, 2010

PRODUCTION: 6,050 bottles, packed 6 x 750ml

2009 CADARETTA SBS

THE GRAPES

The Sauvignon Blanc grapes for the blend came from two vineyards: Spring Creek Vineyard and Arete Vineyard. The Semillon came from Arete Vineyard. The Spring Creek vineyard sits at 900 feet elevation with a southeastern exposure in Washington's Yakima Valley. The vineyard is fairly warm, and was planted in 1982. The vineyard is cane pruned, and planted in a 7x10 foot grid, with 618 vines per acre.

The Arete Vineyard, planted in 1985, straddles Radar Hill near Othello, Washington. It's a very cool vineyard site. Our blocks are on the vineyard's south-facing slope. The vines are trained on a VSP (vertical shoot positioning) trellis system, with a 6 x 10 foot density (726 vines per acre). This area is noted for producing wines which are delicate and fruity in nature; lighter-styled whites like Sauvignon Blanc and Semillon excel.

The age of each vineyard was a key consideration in choosing its grapes; older vines produce fruit with more mature and integrated flavors.

THE WINE

Picking for the 2009 SBS started with the Spring Creek Sauvignon Blanc on September 17th. Arete Vineyard Sauvignon Blanc was picked on September 23, followed by the Arete Semillon on October 5th. All of the blocks produced approximately 3.5 tons per acre. Picking dates corresponded with peak ripeness and the aromatic profile Bourgue was looking for, and averaged ten days earlier than the 2008 vintage.

Once at the winery, all of the lots were whole cluster pressed in a Wilmes pneumatic press, then held separately in stainless steel. The lots were inoculated with VL-3 yeast, and the temperature held at between 50 and 55 degrees for the duration of fermentation (between three and six weeks). After fermentation, all of the lots remained on the lees in stainless steel in order to preserve the freshness and add creaminess. Bourgue put together the final blend with the goal of developing complexity in both texture and aromatics. The finished wine was bottled on April 20, 2010, and released in May.

WINEMAKER'S COMMENTS

The Cadaretta SBS is a wine designed to be enjoyed in its youth: it's crisp, fruity and full of minerality. It has a vibrant luster to its straw-yellow color and is perfectly clear. The aromatics are intense, with pear and white flowers, and a back drop of honeysuckle and key-lime. On the palate the most striking aspect of this wine is the rush of juicy acidity that lights up your mouth with lemon-zest and stonefruit. The finish is a long, lingering sensation of purity and cleanliness.

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