

## TWO | VINES

## VINEYARD 10 2007 WHITE WINE

**VINEYARD 10**

Overlooking the Columbia River sits Vineyard 10, one of the original Columbia Crest estate vineyards that consistently produce exceptional fruit. The Two Vines Vineyard 10 wines are a tribute to this special place.

**GROWING SEASON**

- The mild winter allowed the vines to remain in good shape throughout the cold months.
- In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- Veraison started 10 days ahead of average. At the beginning of harvest, temperatures were moderate, and weather was ideal for harvest.

**VINEYARDS**

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6-8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigated.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vineyard 10 is one of the largest single estate vineyards in Washington state with some of the oldest vines in Columbia Valley.
- The vineyard is situated along the banks of the Columbia River; this positioning is a unique feature that allows both white and red grapes to flourish.

**VINIFICATION**

- Grapes were fed into a membrane press where the juice was gently separated from the skins. After pressing, the juice was allowed to cold-settle for two days.
- A majority of the juice was then inoculated with BA11; several other yeast strains were used in smaller portions to add complexity.
- Most of the wine was fermented in stainless steel to enhance the floral and fruit characters, and a small fraction underwent malolactic fermentation to enhance mouth-feel.
- All varieties were vinified separately and then blended just weeks before bottling.

**TASTING NOTES**

*"This medium-bodied white wine showcases delicate aromas of orchard fruit and blossoms. Upfront flavors of apples, pears and melons give way to a juicy and refreshing finish."*

*Ray Einberger*

Ray Einberger, Winemaker

**VINEYARDS**

Washington state  
Vineyard 10

**HARVEST DATE**

September 15, 2007

**FERMENTATION**

20-30 days with BA11,  
Prise de Mousse, VL3 and  
AC yeasts

**ALCOHOL**

13.0%

**TOTAL ACIDITY**

0.61

**PH**

3.35

**SUGAR**

1.20

**BLEND**

Chardonnay  
Sauvignon Blanc  
Semillon  
married with other  
aromatic varieties

