

## TWO | VINES

## VINEYARD 10 2008 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

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

## 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 in unique styles.

## VINIFICATION

- Fruit was harvested from sites throughout Washington state, including Vineyard 10.
- 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 number of different yeast strains were used to initiate fermentation in the clarified juice.
- 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 intense aromas fresh sliced peaches and fresh cut grass. Upfront flavors of peach and melons give way to a juicy and refreshing finish."*

*Ray Einberger*

Ray Einberger, Winemaker

## VINEYARDS

Sourced from vineyards throughout Washington state, including Vineyard 10

## HARVEST DATE

October 31, 2008

## FERMENTATION

14-30 days

## ALCOHOL

13.0%

## TOTAL ACIDITY

0.61 g/100mL

## PH

3.45

## SUGAR

1.17 g/100mL

## BLEND

40% Chardonnay

34% Sauvignon Blanc

11% Semillon

15% various aromatic varieties

