

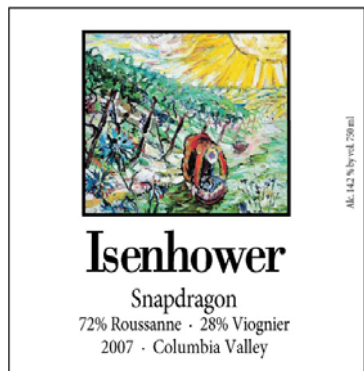


TASTING NOTES

2007 Columbia Valley Snapdragon

72% Roussanne 28% Viognier

37% Roussanne Ciel du Cheval Vineyard
35% Roussanne Elerding Vineyard - Alderdale
28% Viognier Ciel du Cheval Vineyard



Thumbnail Notes

Intensity: light

Fruit: mango, orange peel, peach

Spice: white flower, cardamom, acacia

Oak: none

Acidity: moderate

Enjoyment: now to 2012

Pairing: Thai curry, shellfish, sushi,
gumbo, jambalaya

Denise and I have been making variations on the unconventional theme of blending Roussanne and Viognier since 2002. We were the first Washington winery to blend the two grapes (there are a few others now; copying is the ultimate form of flattery). Various vineyards has been used in the blend. In 2007 we've narrowed the Snapdragon to the two best Roussanne vineyards and our best Viognier vineyard.

We like a high percentage of Roussanne in the Snapdragon because Roussanne ages very well and is a better dinner partner than Viognier. So why add Viognier? The haunting and perfumed aromas of Viognier accentuates the more subtle Roussanne.

Both of our Roussanne vineyards were planted with the Tablas Creek Clone in 2000. As the vines age the Roussanne's are spicier and have more minerality. Roussanne has flavors of mango, orange peel, cardamom, and acacia and smells of white flowers. The Viognier from Ciel du Cheval is Washington's second oldest planting (1994) and has a beautiful perfume aroma and flavors of peaches.

All our white wine grapes are gently pressed "whole cluster" and fermented in only stainless steel tanks (no oak for this wine). The Snapdragon's malolactic fermentation was halted mid-way to retain acidity. That is wine geek speak for the Snapdragon is a crisp, dry wine.

Tasting and Pairing

The Snapdragon is a very flexible wine on the dinner table. Pair it with Thai curry, sushi, shellfish, halibut, gumbo, and jambalaya. We like to serve the Snapdragon at 55 F. Enjoy now through 2012.

"Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail; from soil to bottle."