

## 2008 Cascade Terrace White

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate

Harvest Date: 17 & 18 September, 1, 2, 10 & 11 October 2008

Chemistry at Harvest: 23.9 Brix, 3.62 pH, 6.1 g/L TA

Vinification: Whole cluster pressed, Cold Settled for 72 hours, 100% SS tank fermented with yeast strain Alchemy I. 32 day fermentation followed by 6 months sur lies aging in stainless steel.

Varietal Composition: Sauvignon blanc (33.5%), Viognier (32.3%), Roussanne (18.1%),  
and Marsanne (16.1%)

Bottled: 24 June 2009

Chemistry at Bottling: 3.69 pH, 7.2 g/L TA

Production: 63 cases

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Our 2008 Cascade Terrace White is an intriguing blend of our favorite white wine varietals. The Sauvignon blanc marks the wine with its signature grapefruit aromas while the Viognier add the distinct honeysuckle notes. Roussanne and Marsanne add deep ripe tropical pear, peach, and spice notes, as well as the streak of minerality. This wine is quite full and very round on the long, velvety finish. We really like this wine with a mozzarella tortellini salad with chive balsamic vinaigrette.