

2008 Semillon

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Block 12

Vine data: 05 clone on 101-14 rootstock

Harvest Date: 22 October 2008

Chemistry at Harvest: 23.0 Brix, 3.13 pH, 8.2 g/L TA

Vinification: Whole cluster pressed, Fined and Cold Settled for 24 hours, 100% neutral barrel fermented with yeast strain D254. Aged sur lie for three months.

Bottled: 4 June 2009

Chemistry at Bottling: 2.98 pH; 8.6 g/L TA

Production: 151 cases (375 mL)

Tasting Notes

Semillon in 2008 was our last white wine to be harvested. The vineyard yielded beautiful, perfectly ripe clusters which we elected to use to create the first white dessert-style wine at Agate Ridge Vineyard. This wine is delicate and delicious, rich and restrained. White peach and kiwi aromas are reinforced by lemon, orange peel, and creamy honey flavors. While obviously sweet, the palate is balanced by bracing acidity. We think a perfect pairing would consist of lavender crème brulee with rose petal crème anglaise.