

# WATERBROOK

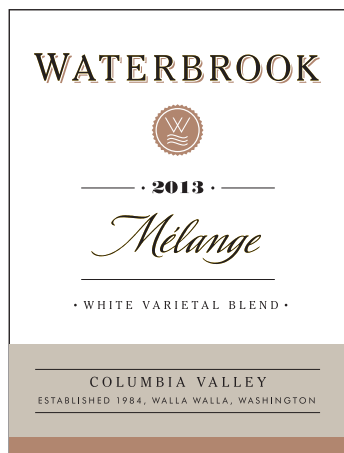


• 2013 •

## Mélange

• WHITE VARIETAL BLEND •

*An artful wine with layers of fruit that display a myriad of flavors from start to finish.*



### WINE MAKING NOTES

**Harvest Date:** 9/7/13 – 10/28/13

**Yeast:** Premier Cuvee, S-102

**Malolactic:** None

**Oak:** 13% neutral barrels,  
87% stainless steel

**Aging:** 11 months

**Fining:** Bentonite

**T/A:** .58

**pH:** 3.48

**RS:** 1.5%

**Alcohol:** 12.4%

**Bottled:** 9/22/14–9/24/14

**Cases Produced:** 3,926

TASTING NOTE  
by Winemaker  
JOHN FREEMAN

Floral aromatics of honeysuckle and jasmine contribute to this light, refreshing white aromatic blend. Its ripe apricot and stone fruit flavors are rounded out by lingering sweet vanilla notes. Chill before drinking for optimum balance and enjoyment.

VINEYARD SOURCES

Canyon Ranch, Willard, Oasis, Sagemoor, Phil Church

BLEND

34% Riesling, 18% Chardonnay, 16% Gewurztraminer, 13% Viognier, 9% Muscat, 5% Sauvignon Blanc, 5% Semillon

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest. As the Chardonnay harvest slowed, Riesling picked up. Red harvests started with Merlot and Syrah, phasing to Cabernet Sauvignon and others. A minor hot-to-cool temperature swing in mid-September suggests that Washington red wines will come with ripe flavors, moderate alcohol levels and vivid acidity.

FOOD PAIRING

Grilled Shrimp, Roast Chicken, Thai Food, Cheeses

REVIEWS

New Release