



WATERBROOK

Mélange

• 2014 •

FOUNDER'S WHITE BLEND

COLUMBIA VALLEY

*Scents of honey and stone fruit blossoms introduce ripe apricot and peach flavors, while balanced acidity and sweetness keep the wine crisp and clean on the palate, finishing with sweet chutney flavors.
Best enjoyed well-chilled (42–48° F).*

BLEND

*36% Riesling, 19% Pinot Gris, 17% Viognier, 10% Chardonnay,
10% Gewurztraminer, 7% Sauvignon Blanc, 1% Muscat*

WINEMAKING NOTES

AGING: 10 months

OAK: 17% neutral white oak

YEAST: Premier Cuvee, RHST, Vivache

ML: 10%

T/A: 6.2 g/L **PH:** 3.43

RS: 16 g/L

FINING: Bentonite

ALCOHOL: 13%

HARVEST DATE: Sept–Oct 2014

BOTTLED: July 31, 2015

CASES PRODUCED: 1,268

VINTAGE BACKGROUND

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

FOOD PAIRING

Grilled Shrimp, Roast Chicken, Thai Food, Cheeses