

WATERBROOK

WALLA WALLA, WASHINGTON

Mélange

2017 FOUNDER'S WHITE BLEND
COLUMBIA VALLEY

TASTING NOTE

"Honeysuckle aromas lead to fresh, ripe tropical flavors of star fruit, papaya and mango, with well-balanced minerality. This approachable and fruit driven wine is best served chilled, pairing well with grilled shrimp or shellfish or enjoyed with friends as the grill warms up."

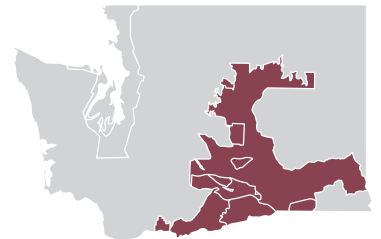
- John Freeman, Winemaker

VINTAGE NOTE

- After warmer and larger than average harvests from 2012-2016, this year's growing season and harvest far more normal with a wet spring leading to a dry, warm summer for excellent fruit development in our vineyards.
- By harvest, our fruit was showing phenolic ripeness with balance ideal between sugar, acids, and tannin in the fruit skins. The fruit harvested will make for a fine 2017 vintage from Washington.
- Harvest began during the second week of August with the last of our Cabernet Sauvignon pulled from The Benches Vineyard at Wallula Gap and Skyfall Vineyard on November 2.

VINEYARDS

- Phil Church, Willard, Oasis, CVR, Sagemoor, Willow Crest



WINEMAKING

VARIETY PERCENTAGE: 30% Sauvignon Blanc, 29% Muscat, 14% Riesling, 10% Pinot Gris, 8% Roussanne, 6% Chardonnay, 3% Viognier

AGING: 2 months in stainless steel

TA: 7.7 g/l | PH: 3.00 | ALC: 12.6%

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