

WATERBROOK

WALLA WALLA, WASHINGTON

Mélange

• 2016 •

FOUNDER'S WHITE BLEND

COLUMBIA VALLEY

VINTAGE NOTE

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush, tropical notes, while early ripening red varietals are well-developed with bright fruit notes. Longer-ripening red varietals, like Cabernet Sauvignon, will show more savory characteristics than in years past, and should make for cellar-worthy wines.

Grape Source: CVR, Wallula, Oasis, Sagemoor, Phil Church

Variety Percentage: 30% Riesling, 21% Gewurtztraminer, 15% Sauvignon Blanc, 10% Chardonnay, 10% Pinot Gris, 10% Muscat, 4% Viognier

Harvest Date: August – September, 2016

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.

WINEMAKING

Yeast: Vivache, ES 181,
Q Citrus, Ferm Q, ES Floral
Fining: Bentonite
Oak: 4% Neutral white oak
Aged: 4.5 months in SS

TA: 6.0g/l PH: 3.3
Alcohol: 12.70%
Bottled: January 23, 2017

88 POINTS, *Wine Spectator*

