



*Washington State*  
**MAYWINE**

*Creating  
fine wines  
from  
Washington*

*State*



**CONDITIONS WERE IDEAL —  
FOR A WHILE**

As harvest approached this past fall, conditions were near perfect. A hot summer and wonderful August got the grape ripening process off to a great start — sugars were rising as expected and acids were coming down. Red varieties were developing dark, inky colors and whites delicate fruit complexities. We were all set for a spectacular vintage. Then as August moved into September things changed; not dramatically but enough to cause issues. Daytime temperatures dropped a few degrees from normal. Sugar levels continued to rise but the cooler temperatures slowed the drop in grape acids. Winemakers statewide were delaying picking to get analysis numbers in line. Initial picking for us was nearly two weeks behind previous years and lasted later than any time before. Our last grapes, Sangiovese, came off the vine on November 1st — a full three weeks later than last year. With this being said, we were extremely excited with everything we received. The harvest analysis for nearly every variety was exactly where we would have wanted them to be — and — the resultant wines are turning out to be marvelous; full of intense varietal flavors and great acid levels. This is important to us since we want high acid levels to balance the natural residual sweetness present in most all our whites. The reds ended up with wonderful color and fruit and should rival the intensity of the 2005's.



**TASTING NOTES**

Maywine has been described as “Springtime” in a bottle. It has traditionally been used as a wine for festive occasions and signifies the coming of spring, often served from a large bowl.

Latah Creek’s winemaker blends together premium Washington white wines (usually Johannisberg Riesling or Gewurztraminer) with fragrant woodruff herbs and natural strawberry concentrate. This wonderfully fruity wine was developed from a family recipe brought to this country years ago by a Hungarian winemaker who years later passed it on to our winemaker. The resultant wine, with the addition of the strawberry concentrate, is somewhat sweeter than the traditional German Maiwine.

Maywine can be served chilled or over ice as a wonderful aperitif. The addition of a floating strawberry makes a striking presentation. Mix with equal parts of soda water for a refreshing summer cooler. For a quick and easy wintertime mulled wine, heat Maywine with a cinnamon stick. Maywine also makes an excellent accompaniment to curry dishes.

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