



## Washington State MAYWINE

*Creating  
fine wines*

*from*

*Washington*

*State*



### EARLY START — THEN THE WAIT

Smiles of relief can be found on all our faces — harvest is over. A cool, wet spring and late bud-break fooled us into believing that we were going to have a later-than-normal harvest, so we spent much of August playing and enjoying our new granddaughter. But then all of a sudden havoc throughout the state. The very warm summer caused early ripening varieties to progress so rapidly that some needed picking before September came; the earliest I'd ever seen in Washington State. A cool spell in mid-September though, slowed things to a halt. We didn't see a single grape come into the winery for nearly two weeks during the middle of the month. The problem was not the sugar level in the grapes (one of the picking criteria we measure), it was the extremely high acid levels resulting from the cool temperatures. Fortunately the weather held, allowing for the extra hang time needed to get those later ripening grapes into balance. Although a late-October freeze spoiled attempts for some to get absolutely "perfect" numbers, we felt lucky that we were already done. Summing up this vintage: "Mother Nature smiled on Washington State once again this year and provided a near ideal climate for grapes. She provided us with a fast start, a slow middle and a long finish to produce a vintage to remember. The grapes got as ripe as wanted and the color was intense and dark for the reds. The wines are going to be really good."



### TASTING NOTES

This year's Maywine is our best ever. Our staff picks this wine to drink more often than any other wine. And anyone who has tried it in the past is now loving it. The tangy, sweet white wine is complimented perfectly by the fragrant strawberries. 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 White Riesling, Chenin Blanc, 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

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### WINE MAKING NOTES

Harvest date: October 11, 2007

Brix: 22.5 T.A.: .84 pH: 3.07

Vineyard: 100% Familia Vineyards

Yeast: D-47

Woodruff herbs and strawberries added

Bottled: February 21, 2008

1454 cases

