

Latah Creek

2007 Washington State MOSCATO D'LATAH



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."



WINE MAKING NOTES

Harvest date: September 7, 2007

Brix: 22.1 T.A.: .77 pH: 3.16

Vineyard: 100% Wahluke Slope Vineyards

Yeast: D-47

Cold fermented between 45 and 48 degrees F. for 31 days.

Bottled: March 28, 2008



TASTING NOTES

Corbet Clark, *American Wines of the Northwest*: "Muscat -- a neglected grape, but one that can produce remarkably good wines in Washington. The trademark of all Muscat is an extremely aromatic quality -- it smells like a whole collection of tropical fruits and flowers. This pungency sets it apart from almost any other white grape....."

Corbet Clark goes on to say: "Muscat grows well in eastern Washington, is a heavy producer, and generally made into a fairly sweet, low-alcohol wine, emphasizing the fresh fruit qualities of the grape. Lighter and subtler than California Muscats....."

Muscat has always been one of my favorite wines. It's intense fruit characters are second to none and it's versatility with food is unmatched. But while traveling in the Piedmonte region of Northern Italy, my wife and I discovered Moscato. WOW—a Muscat finished sweeter and with less alcohol. I knew we would have a winner if we could reproduce this marvelous treat using our incredible Washington State Muscat grapes. Thus was born Moscato d'Latah. Great by itself or as an aperitif with light snacks or hors d'oeuvres

This wine is sold only at the winery. We hope you enjoy this wine as much as we do.

Mike & Ellena Conway



AWARDS — ACCOLADES

'07 **Vintage** — Best Dessert Wine at '2008 Wine, Stein, & Dine' in Post Falls, ID

'07 **Vintage** — Best Northwest Wine at '2008 Wine, Stein, & Dine' in Post Falls, ID

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