

Latah Creek

2006 Washington State SEMILLON



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.



WINE MAKING NOTES

Harvest date: October 1, 2006
Brix: 22.0 T.A.: .80 pH: 3.35
Vineyard: Familia Vineyards, George, WA
Yeast: D-47
Stainless steel fermentation



TASTING NOTES

This wonderful, dry, perfumy wine has been a real dilemma for us. During our past 25 years of wine-making, we have periodically made both Semillon and Sauvignon Blanc. These two wines have very similar characteristics and when done in the same style, many consumers would have a hard time telling them apart. The biggest difference and challenge with Semillon is the fact that it can take on a very grassy character if not watched closely during fermentation. Two years ago Natalie and I decided to experiment with this variety further by adding a little Chenin Blanc juice to the Semillon juice prior to fermentation. Viola! No grassiness. What was achieved was a wonderfully fruity, lighter styled, refreshingly good Semillon. This very small production was so popular with consumers here at the winery that the decision was made to do it again for 2006. We hope you enjoy this delightful summer wine as much as we do here. It is the staff favorite!!

Creating

fine wines

from

Washington

State

Latah Creek

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