

# C.M.S.



## 2005 CMS WHITE Chardonnay Marsanne Sauvignon Blanc

<b>Appellation:</b>	Columbia Valley
<b>Winemaker:</b>	Pete Hedges
<b>Blend:</b>	44% Chardonnay 2% Marsanne 54% Sauvignon Blanc
<b>Release Date:</b>	April, 2006
<b>Production:</b>	14,200 cases
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.53
<b>Titrateable Acid:</b>	8.0 g/L

### *Tasting Notes*

Shining, pale gold color and aromas of citrus, gooseberry and pear, with hints of vanilla and fig. On the palate the wine exhibits grapefruit, gooseberry and ripe pear flavors, with some banana, herbal and vanilla notes. The mouth-feel is nicely viscous and is combined with crisp acidity and a long, lingering finish. CMS White is perfect to enjoy with shellfish or as an aperitif alone.

### *Cellaring*

For optimum fruit flavors and refreshing acidity, this wine is best within the first couple of years following harvest.

### *Production*

100 percent stainless steel fermentation and aging at cool temperatures to retain the maximum fruit aromas and flavors. Fruit was sourced from five Columbia Valley vineyards.

### *Harvest Notes*

2005 was a banner year in the vineyards. Mostly even temperatures and little wind and rain during bloom made for nice set. The summer was hot, but not too hot, and typical fall ripening conditions of warm days(80-85) and cool nights (45-50) began in mid-September and continued through October. Warmer site fruit was picked as early as the first week of September and cooler site fruit the last week of October.