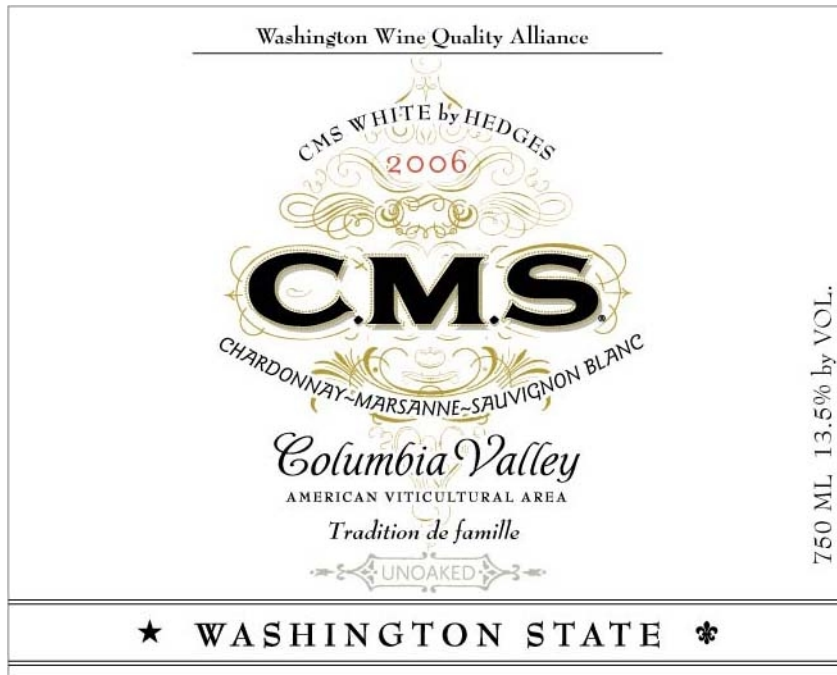


C.M.S.



2006 CMS WHITE

Chardonnay
Marsanne
Sauvignon Blanc

Appellation: Columbia Valley
Winemaker: Pete Hedges
Blend: 64% Sauvignon Blanc
33% Chardonnay
3% Marsanne
Release Date: May 2007
Production: About 16,000
Alcohol: 13.5%
pH: 3.47
Titrateable Acid: 6.3 g/L

Tasting Notes

Creamy vanilla and ripe pear transition into grass, mineral, and apple aromas with hints of banana, citrus peel, and fig. Green apple, grass, and mineral dominate the flavors with some banana and vanilla notes and ripe fruit sweetness. The mouth feel is nicely viscous, combined with crisp acidity and a long, lingering finish.

Cellaring

For optimum fruit flavors and aromas, drink now.

Production

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

Harvest Notes

2006 was another great 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, with typical fall ripening conditions of warm days (80-85) and cool nights (45-50) from mid-September through October. Our philosophy of picking at optimum flavor maturity made us pick warmer site fruit as early as the last week of August and cooler site fruit in mid-October. This led to an interesting blend of rich, ripe fruit which provided riper, sweeter fruit flavors, and a richer mouth feel. Very cool climate fruit provided crisp acidity and grassy, citrus peel aromas.