

# C.M.S



## 2007 CMS WHITE

Chardonnay  
Marsanne  
Sauvignon Blanc

**Appellation:** Columbia Valley

**Winemaker:** Pete Hedges

**Blend:** 64% Sauvignon  
Blanc  
35%  
Chardonnay  
1% Marsanne

**Release Date:** October 2008

**Production:** 18,000 cases

**Alcohol:** 13.5%

**pH:** 3.49

**Titrateable Acid:** 4.5 g/L

### *Tasting Notes*

Ripe pear and pineapple aromas dominate the bouquet with notes of banana, candied apple, grapefruit, grass, anise, caramel, and gooseberry. That same ripe pear and pineapple are the more prominent flavors, as well as some herb, fig, and sweet fruit notes. The mouth feel is nicely viscous combined with crisp acidity.

### *Cellaring*

For optimum fruit flavors and aromas, drink now.

### *Production*

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

### *Harvest Notes*

2007 was another excellent year for Washington State wine. We had consistent temperatures without excessive wind and rain, which made for nice set. The warmer summer temperatures helped the grapes ripen fully, while cooler nights and a lesser amount of daytime heat in September and October months helped preserve acidity and develop concentrated flavors.