



2005 Kamiak White Cellar Select

COLUMBIA VALLEY

• Composition: 71% Sauvignon Blanc, 29% Chardonnay

VINTAGE

The 2005 vintage was another excellent year for wine grapes in Eastern Washington. Hot summer days and cool night allowed the grapes to attain this perfect balance between sugar and acidity. Late August brought cooler weather and delayed picking of the grapes by almost three weeks but allowed the fruit to build more complexity in flavors and aroma. The grapes were picked the last week of October. All our grapes were handpicked and whole cluster pressed.

WINEMAKING

After being pressed off the must was cooled down to 40 degrees for several days to let excess sediment collect at the bottom of the stainless tanks and then was racked into clean tanks where after the must was inoculated with a cultured yeast strain EC 118 to start the long and slow fermentation. During fermentation the wine is kept at a constant temperature of 57 – 60 degrees Fahrenheit. Sugars at harvest were around 23.5% and during fermentation we allowed only 1 to 1.5% of the sugar to ferment into alcohol per day.

A slow white wine fermentation preserves the fruity aromas in the wine. The wine was fermented all the way to dryness and for most of the wine in our Kamiak blend the wines had extended lees contact in order to create more complexity and structure in the wine. The final blend of the wine consists of 71% Sauvignon Blanc and 29% Chardonnay. All grapes in this blend came from Kamiak Vineyards located on the beautiful Snake River.

WINEMAKERS COMMENTS

Subtle aromas of honey dew melon, honey suckle and ripe grape fruit with a balanced acidity, with a surprising well rounded mid pallet and a nice finish that lingers. This wine will pair well with delicate fish dishes or grilled white meats or just sipping with your favorite hors d'oeuvre.