

DESERT WIND

2008 Semillon

Wahluke Slope, Columbia Valley, WA

Cases produced:	568
Vineyard:	Desert Wind Vineyard
Appellation:	Wahluke Slope, Columbia Valley, WA
Harvested:	September 18 – 19, 2008
Fermentation:	100 percent barrel fermented
Barrel Regime:	Aged sur-lie for 6 months in neutral oak barrels
Blend:	94 percent Semillon, 3 percent Sauvignon Blanc, 3 percent Chardonnay
Final #s:	Alcohol 14.5 percent • TA 0.66 g/100ml pH 3.27 • RS 0.05 g /100ml
Release Date:	June 2009
UPC:	768154231694

Winemaker's Notes

The 2008 Desert Wind Semillon was barrel fermented and aged sur-lie, resulting in a rich, full-bodied wine. The wine did not go through malolactic fermentation, thus preserving the grape's natural acidity and tangy citrus flavors. It was bottled with a screw cap closure to protect the fruit aromas and ensure long-term drinkability. Enjoy now or cellar for an additional 4-5 years.

Vineyard

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.

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