



2018

# VUE DES BLUES

*Estate Sémillon*



Our distinctive 2018 Vue des Blues represents the “new world” and “old world” in style. Most of the wine was crafted in the conventional way, where grapes were pressed, and juice fermented in stainless steel, then finished and aged in neutral French barriques. This particular style represents a brighter, leaner wine with great acidity. About 28% of the wine fermented naturally on the skins and stems and aged in neutral oak for 9 months, and holds more structure, tannin, and roundness. These two different lots were blended together prior to bottling to create the perfect balance for the final Vue des Blues blend.

The aromatic bouquet shows fruit driven aromas such as ripe peach, pineapple and starfruit, along with floral notes of honeysuckle and acacia. Subtle hints of straw and soft cedar add warmer tones to the expressive aroma. The mouthfeel leads off with bright stone fruits, underlined by fair acidity for beautiful structure. As the wine gets closer to room temperature, the mid-palate will get increasingly sweeter and viscous, with definite layers of starfruit flavors woven together with subtle undertones of soft oak. The wine also possesses a distinct mineral element that adds to the complexity of this classic Bordeaux-style Sémillon. This wine can be enjoyed by itself on a warm summer’s day or will even be more delightful when paired with seared scallops, grilled chicken salad or a triple cream cheese.

## TECHNICAL DATA

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**VARIETIES:** 85% Sémillon, 15% Sauvignon Blanc

**APPELLATION:** Walla Walla Valley

**VINEYARDS:** Double River Vineyard, Smith-Cerne Vineyard

**OAK:** 10 months, neutral French Oak

**ALC:** 13.5% **PH:** 3.2 **TA:** 7.1g/L **RS:** 0.2g/L

**PRODUCTION:** 112 cases