

*Waters*

## 2018 PRELUDE WASHINGTON STATE

### VINEYARDS •

• **Gamache Vineyard** sits up on the white bluffs overlooking Basin City with 180 acres of grapes. The highest elevation is 960 feet. A gentle, mile-long southwestern slope that ends at elevation 840 feet. Gamache soil is primarily Warden sandy loam, with a little Kennewick sandy loam. The spring migration of Sandhill Cranes led the Gamache brothers to discover that the vineyard sits right under a thermal which is an upward current of warm air used by birds to gain height. When the cranes come through, they play around in the air just above the vines. A fun sight to see.

• **Waterstone Vineyard** was planted in 2016. The vineyard totals 5.4 acres of Syrah, Cabernet Franc, and Viognier. The soils are cobble mixed with wind-blown silt and loam. Located right in the heart of 'The Rocks District' of Milton-Freewater. A fan trained vine site with beautiful fruit, 2018 is third leaf fruit which can be hit and miss as the vines roots find their way, but we are pleasantly surprised with the quality of the first fruit to come off this vineyard. We're looking forward to working with this vineyard as it grows and develops.

### WINEMAKER NOTES •

*"Two new vineyards. Our new Waterstone Estate for the Viognier and Gamache Vineyard for the Roussanne. It's mineral driven, aromatically expressive, crisp and refreshing. A rich mouthfeel with a solid backbone of acid. It hits the mark for a summer sipper or paired with any fresh and seasonal cuisine."*

- Jamie Brown, Winemaker

### TASTING NOTES •

*A sumptuous white with a pretty bouquet of lemon curd, minerals, orange blossom, and Asian pear. A rich and full mouth feel that's balanced and smooth. Nice acid makes this wine fresh and crisp. Flavors of white peaches, green almonds, white pepper, and some lemon pith makes for a lavish white.*

### TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Washington State

VARIETAL COMPOSITION:

55% Gamache Roussanne, 45% Waterstone Viognier

ALCOHOL: 13.8%

PH: 3.60

TOTAL ACID: 0.55

BOTTLING DATE: February 27th, 2019

CASES BOTTLED: 260 cases

CELLARING: Drink now until 2022

**PRICE • \$32**

**CLUB PRICES • 10% \$28.80 | 20% \$25.60 | 30% \$22.40**

