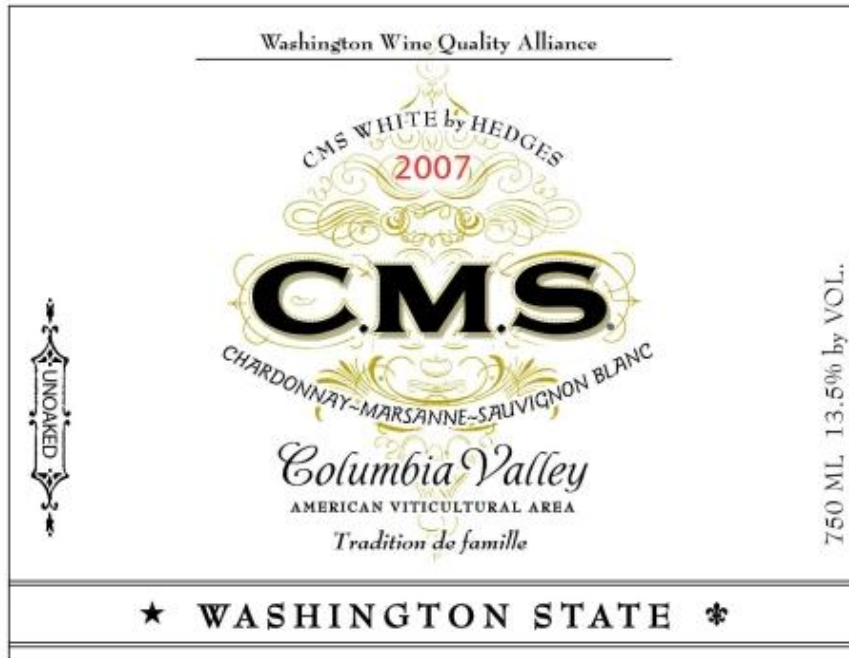


C.M.S



2007 CMS WHITE

Chardonnay
Marsanne
Sauvignon Blanc

Appellation: Columbia Valley

Winemaker: Pete Hedges

Blend: 62% Sauvignon
Blanc
35%
Chardonnay
3% 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 nose 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.