

# WAITSBURG CELLARS



2013

*Three*

GRENACHE BLANC | MARSANNE | PICPOUL  
COLUMBIA VALLEY

*“The Three White is a splendid companion to the Three Red. Here again three unique and fascinating grapes comprise the final wine. All the fruit is sourced from the outstanding Boushey vineyard. The Grenache Blanc and Picpoul are co-fermented, and the Marsanne completes the wine. Together they put a Washington state spin on a blend you might find in the south of France – a wine with instant appeal, subtle complexity, excellent definition and the chance to age for up to a decade.” – Paul Gregutt*

VINEYARD SOURCE: Boushey Vineyard

BLEND: 53% Grenache Blanc, 40% Marsanne,  
7% Picpoul

HARVEST DATE: October 2013

YEAST: Premier Cuvee

MALOLACTIC: NONE

OAK/SS DETAIL: 100% Neutral Barrels,  
aged 5 months

FINING: Bentonite

TA: 5.8 G/L

PH: 3.71

RS: 0 G/L

ALC: 12%

BOTTLED: 4/6/14

RELEASE DATE: June 2014

## TASTING NOTE

This wine is aromatic, dry and detailed. The first impression in both nose and mouth is of lemon cream, perhaps due to a small percentage being aged in new barrels for a short period of time. White peach, pink grapefruit and Meyer lemon fruit flavors continue, with that same lovely creaminess in the mouth. The finish is long, crisp and persistent, with a light vein of mineral and metal. All in all this is a very fine addition to the Aromatics lineup, drinking well immediately but also suitable for aging over the next several years. It has the grip and structure of a fine French wine.

## VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.