

Tasting Sheet



2014 Cuvée Blanc

Lake Chelan AVA

30% Clos Chevalle Vnyd
10% Summit Vnyd
60% Vin du Lac Estate

Technical - Release Information

Varietals: 30% Viognier
30% Riesling
15% Muscat
10% Sauvignon Blanc
15% Gewürztraminer

Wine Chemistry: RS 8 g/L
pH 3.37
TA 0.56 g/L
ABV 13.3%

AVA: LAKE CHELAN

Bottle Date: June 2015
Release Date: June 2016

Winemaker Tasting Notes

100% Stainless fermented. 10 months bottle age. This wine jumps out of the glass with aromatics of honeysuckle, lychee, mango, and beeswax. The wine is bright, and lively with a crisp and dry finish.