



# AIRFIELD

## Thunderbolt 2007

**Vineyard:** Grapes for this blend were sourced from aged Sauvignon Blanc vines & newly planted Semillon vines. The Sauvignon Blanc block was planted in the late 70's. It is located south of the old WWII airplane hangers & it is situated with a southwesterly row orientation. The soil is classified as Warden silty loam.. The trellis configuration is very unique -- it is a double curtain system with one cordon wire at three feet & another at six feet. This field, if left to itself, will consistently yield 5-7 tons/acre. The canopy has a natural sprawl that allows for dappled sunlight to contact each cluster. Throughout the growing season, shoot positioning & leafing are conducted to achieve optimal airflow & light exposure to each cluster. The flavor profile goals for this year were for the south canopy side to have high sun exposure to produce ripe melon, passion fruit flavors. The north side was left unleafed to accentuate bell pepper & grassy aromatics. The Semillon was planted in 2005. This block is located on the original site of the main runway. It has a southwest orientation. The young vines were cropped at a very low level to facilitate the blend.

**Fermentation:** I was particularly excited about this wine since it was my first white blend. The Sauvignon Blanc and Semillon were pressed off together. After a gentle juice fining the wine was racked and inoculated. After inoculation, 25% of this wine was put to barrel. (50% new). The wine was left in barrel for just over a month. Fermentation lasted 18 days. This wine did not go through Malo-lactic fermentation to maintain its acidity.

**Maturation/bottling:** Once the wine was completely back in stainless steel tank, it remained there until bottling. The wine was cold and heat stabilized and then sterile filtered prior to bottling.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	Excellent ripening conditions during summer of '07. Steady supply of warm sunny days & cool nights. Daytime highs were in the 80s to 90s. Evening lows hovered around the 50s. These conditions led to quick sugar accumulation while maintaining ample acidity. As a result, we obtained well-balanced wines with optimal expression of fruit.
BLEND	73% Sauvignon Blanc, 27% Semillon
HARVEST DATE	September 7, 2007
HARVEST METHOD	Handpicked
HARVEST BRIX	22.6 brix
WINE ANALYSIS	14.3% Alcohol 8.6 g/L TA 3.13 pH
RESIDUAL SUGAR	DRY
CASE PRODUCTION	272 Cases
PEAK DRINKING	Now through 2009

Winemaker's notes by:

*Marion J. Miller*

- COLOR** Pale straw.
- NOSE** Exudes trademark Sauvignon Blanc characteristics of passionfruit, cut grass, & gooseberry.
- PALATE** Dry, crisp & refreshing with enhanced texture & mouthfeel from the Semillon blend.
- FOOD** Try this with Greek & Caesar salads, crab cakes, & artichoke dip.