

The Buoy SPECIAL RELEASE 2017

Blend:

60% Semillon
20% Chenin blanc
20% Riesling

Alcohol: 12.5% abv TA: 6.24 g/L pH: 3.28

Case Production: 173 cases

Date Bottled: 7/18/18

Grape Source(s):

Chenin blanc - Reed Vineyard - Columbia Valley AVA, WA
Riesling - Den Hoed Vineyard - Yakima AVA, WA
Semillon - Judkins Vineyard - Yakima AVA, WA

Aging: 100% Stainless steel aged

Winemaker Notes: The 2017 vintage was nearly perfect - it started out cool, warmed up in the middle for great ripening, then cooled off again around harvest time. The chemistry and flavors on these varieties were perfect - moderate sugar, crisp acidity, and delicate fruit flavors. Before we finished blending, we were approached by the charity organization, Buoy Local, and asked to come up with a fun blend to help support the community. For the base of this unique blend, we used our fruity, full bodied Semillon. From there, we blended in equal parts Riesling for its racy backbone and Chenin blanc for its lush, fragrant notes. Although this wine is technically dry, there is a whisper of residual sugar to soften the edges.

Buoy Local and Cellardoor Winery are proud to partner to buoy our community. For each bottle sold, \$1 will be donated to Midcoast Habitat for Humanity.

Awards:

Double Gold - 2019 San Francisco Chronicle Wine Competition

Tasting Notes: Engagingly fruity, yet crisp and mouthwatering, our unique blend of Semillon, Riesling, and Chenin blanc has notes of apricot and mandarin.

Pairing Suggestions:

- Prosciutto-wrapped Melon
- Bacon-wrapped Scallops
- Oysters on the half shell

Price: \$18.00

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