

Memaloose

Trevitt's White 2008

Vineyards : Viognier from McKinley Springs vineyard in Horse Heaven Hills, and Chardonnay from White Salmon Vineyards on Underwood Mountain in the Columbia Gorge AVA

Blend: 56% Viognier/44% Chardonnay

Cooperage: Stainless Steel

Bottled: 11/20/10

Alcohol: 13.0%

Production: 170 Cases

Tasting Notes:

“It is not the same, making red wines and making whites. Of course there are good and bad wines in both colors, and standouts (on either extreme) are equally able to make their impression on the taster. But I like the restricted pallet of whites, the absence of anything much to hide behind. Lacking opacity and tannin, and often oak, these wines are viewed bare.

They are comparatively simple in composition--spare arrangements of fragrance and acidity--and getting the balance right is a compelling challenge. Harvest decisions become particularly important, for example. Whites can demand more of the drinker, too, like appreciating the quality of light in a photograph or landscape as much as the subject itself.

The 2008 Trevitt's White combines Viognier and Chardonnay, with emphasis this year on the former. It's a trans-Gorge affair; up-river Viognier (McKinley Springs) and up-slope Chardonnay (Underwood Mountain). Aroma, and structure. No oak. Vibrant.”

Brian McCormick, Winemaker (3/1/10)

Food accompaniment: Salads, Chicken dishes, shellfish, charcuterie, sushi, salty foods, many vegetable dishes, fruit

Serving Suggestion: Chill before serving (not *too* cold)

When drinkable: thru 2013