



2017 PATTERSON CELLARS MÉLANGE BLANC



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 46% Viognier, 33% Roussanne, 21% Chardonnay

VINEYARD SOURCES: Ciel du Cheval, Dineen Vineyards, SageCliffe

PRODUCTION: 387 cases

ALCOHOL: 14.6% by volume

TASTING NOTES

Our Melange Blanc often features some of the most select lots of white wine in Washington State, and the 2017 vintage is no exception. Viognier from famed Ciel du Cheval and Dineen Vineyards returns to the forefront in this vintage, providing the the floral notes, beautiful peach and apricot flavors, and the mineral backbone in the blend. Roussanne, also from Ciel du Cheval, provides classic aromas and flavors of herbal tea, touches of honey, and pears. Finally, the old- vine chardonnay from SageCliffe Vineyards (literally inside the concert venue at the Gorge Amphitheater!) rounds out the mouthfeel and brings notes of citrus, green apple and just a touch of toasty oak to the blend. This wine is crisp and agile on the palate, yet full-bodied.

PRODUCTION NOTES

Unlike recent past vintages where our white grapes from Ciel du Cheval on Red Mountain are some of our first grapes picked, the Roussanne and Viognier from that site were picked a bit later in 2017, both on September 27. The later pick and conditions in 2017 gave both varieties time to develop beautiful intense flavors without building up too much sugar that would have led to excessive alcohol in the finished wine. Both varieties were whole cluster pressed. The Viognier was 100% stainless steel tank fermented and kept cool (under 62 F) to preserve the fruit flavors, taking nearly seven weeks to complete fermentation. The Roussanne was fermented in 100% neutral French Oak barrels and took just over 4 weeks to reach dryness.

Viognier from Dineen Vineyard makes its inaugural appearance in this year's blend. This fruit, even though it is from a cooler site further north and east in Yakima Valley, was picked within a day of the Ciel du Cheval site on Red Mountain, arriving at the winery on September 26. After whole cluster pressing it was also tank fermented cool and took over eight weeks to complete, yielding some of the most intense stone fruit flavors I have yet encountered in what is my favorite white grape varietal.

Finally, the Chardonnay, from SageCliffe vineyard in the yet again cooler climate of the Ancient Lakes AVA, arrived at the winery in mid-October, full of wonderful acids and freshness as usual. Portions were barrel fermented and the rest in stainless tanks, and it all rested on lees until blending in early March.



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