



## 2018 Firehouse White

<b>Production -</b>	2335 Cases
<b>Blend -</b>	80% Pinot Gris 20% Chardonnay
<b>Analysis -</b>	pH - 3.56      Total Acidity – 6.45g/L      Alcohol - 12.9%
<b>Cooperage -</b>	The Pinot Gris in the Firehouse White is in 100% stainless steel while the Chardonnay in the Firehouse White is in 80% stainless steel and 20% older French oak
<b>Winemaking -</b>	Dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste, typically around 50% completion. All fermentation is done in a 58 degree Fahrenheit barrel room.
<b>Tasting Notes -</b>	This inaugural release of Firehouse White has aromas of walking into a peach orchard in bloom, with guava and hints of Golden Delicious apple, vibrant acidity and a touch of viscosity lead to flavors of stone fruits, honey and slate minerality finishing gently with mango, apricot and floral tannins.
<b>Appellation -</b>	Columbia Valley