

COVEY RUN

2008 Fume Blanc QUAIL SERIES

BACKGROUND

Covey Run's Fume Blanc is an expression of the soil and climate of eastern Washington. Compared to California, Washington's vineyards receive nearly two hours of additional sunlight daily during the peak-growing season. These long warm days and cool evenings foster slow and even ripening which in turn produces grapes with fresh citrus flavors and crisp acidity.

WINEMAKING

After pressing, the juice is fermented in temperature controlled stainless steel tanks to preserve the delicate fruit flavors. Some lots were exposed to oak which added a toasty, smoky note and accents the fruit nicely.

WINE DESCRIPTION

The wine shows a pale golden straw color with aromas of green pineapple and freshly cut daffodils. On the palate, tropical fruit flavors infused with lemongrass and a hint of caramelized meringue are highlighted by a very clean, round finish.

FOOD PAIRING SUGGESTIONS

Our 2008 Fume Blanc pairs perfectly with dishes like raw oysters on the half shell with fresh cucumber mignonette, warm goat cheese salad with sliced pears or spicy Spanish seafood paella.

TECHNICAL DATA

Winemaker:	Kate Michaud
Appellation:	100% Columbia Valley
Varietal:	100% Fume Blanc
Alcohol:	13.5%
T.A.:	0.73 g/L
pH:	2.98
Residual Sugar:	3.5 g/L
Cases Produced:	4,945
Suggested (WA) Retail:	\$8.99