



R E S E R V E

2006 SEMILLON ICE WINE

BACKGROUND

The Covey Run Reserve wines are an expression of winemaker Kate Michaud's passion for Washington State's best-loved wines – Chardonnay, Merlot and Ice Wine. Handcrafted from the best of the best grapes from top vineyard sites in Washington's famed Columbia and Yakima valleys, these limited-production wines are rich and elegant with great intensity of flavor.

WINEMAKING

Imagine a cool, crisp winter night. Fresh snow is on the ground and the grapes are frozen on the vines. That's when these grapes are harvested. Pressed while still frozen, the grapes grudgingly yield a rich, concentrated juice that is fermented both in-tank and in new barrels.

WINE DESCRIPTION

Our Covey Run Semillon Ice wine shows intense aromas of ripe mango and pineapple, with floral notes of honeysuckle, and honey. These aromas are balanced with zippy acid (think lemon vanilla cream sandwich cookies) and a long, lingering finish.

FOOD PAIRING SUGGESTIONS

While this wine is a complete dessert in itself; it also lends itself to pairing with other desserts, preferably those less sweet than the wine. Try crème brulee, bread pudding with apricots, cream-based pastries or fresh fruit. Also enjoy this wine with a sampling of rich, creamy chesses such as Roquefort or Stilton.

TECHNICAL DATA

Appellation:	100% Yakima Valley, WA
Blend:	100% Semillon
Vineyards:	100% Phil Church
Alcohol:	11.0%
T.A.:	0.95 g/100ml
pH:	3.05
Released:	August 2008
Cases Produced:	7,033
Residual Sugar:	37 brix at harvest