



## Yakima Valley SUNSET

**VINEYARD NOTES:** All vineyards are secret with Sunset, since the secret of grapes that glow at Sunset must be maintained. Other wineries would love to get their hands on this clone.

**TECHNICAL DATA:**

Appellation: Yakima Valley (Rattlesnake Hills)

Grapes: 100% Sunset (An Italian Variety called Somavici)

**Harvest:**

Dates: Variable from mid September through October

pH: Usually about 3.1

Brix: About 22° when they start to glow at Sunset

T.A.: Usually about 6.9 g/l

**Bottling:**

Date: March of each year (Check the case label)

pH: 3.4

T.A.: 5.8 g/l

Alcohol: about 13%

Sugar: 3.5 % R.S.

Production: about 800 cases

**Cellar Notes:**

The wine is slow fermented in stainless for about 20 days at 60°. It is racked, filtered, and bottled.

**Tasting Notes:**

Sunset is a delightfully fruity semi-sweet wine which we call our “stress reducer.” Serve cold from the refrigerator. People who ask for “white zin” are happy with the fresh color and flavor.

**Accompaniments:**

Good friends in or out of the hot tub. Sunset does not clash with any food.

**Serving Notes:**

Serve chilled - refrigerator temperature.