

2015 Semillon Columbia Valley

89 points, The Wine Advocate, www.RobertParker.com,
June 2017

"The value priced 2015 Columbia Valley Semillon from this terrific estate offers a reserved, honeyed mineral character as well as notes of buttered peach, medium-bodied richness, impeccable balance and a crisp, clean finish. Pair it with seafood and count yourself lucky." – Jeb Dunnuck

89 points – Wine Enthusiast, February 2017

"Blended with 16% Sauvignon Blanc, this wine brings notes of herb, fig and spice. The palate is full and well balanced, showing a touch of warmth on the finish." – Sean Sullivan

89 points - Stephen Tanzer, Vinous, November 2016

"(fermented in older barrels and bottled at the end of May; partial malolactic fermentation as well as a bit of acidification in 2015): Pale yellow. Some very ripe tones to the aromas of peach, pear, cantaloupe and spices. Boasts good texture and old-vines depth but strong lemony acidity is almost painful in the early going; intense but not hard. This food-friendly wine has a salty quality that would pair well with goat cheeses, but I'd wait 6 to 12 months for a bit more integration and aromatic lift. Clubb adds a bit of Sauvignon Blanc from Klipsun and Rosebud vines planted in the 1980s for its melon and pear qualities, and ferments in older barrels 'mostly for texture, as the breathing in barrels develops mouthfeel.'" – Stephen Tanzer

89 points, Top 100 Values of the Year - Wine & Spirits,
June 2017, www.wineandspiritsmagazine.com

"This stylish semillon leads with a citrusy scent, bringing to mind oranges and Meyer lemons. The flavors are more neutral and grapey, with a feel of brown sugar and a brown-butter depth of flavor. Those flavors should integrate with six months in the cellar." – Patrick J. Comiskey

88 points – Extreme Value, Wine Spectator,
April 2017, www.winespectator.com

"Snappy and expressive, with lively grapefruit, bay and spice flavors. Drink now." – Tim Fish

Outstanding! – Best Buy, Great Northwest Wine,
March 2017, www.greatnorthwestwine.com

"A case can be made that Mike Sharon's work with Semillon is without peer in the Pacific Northwest, and this bottling is deliciously priced for anyone needing to explore the wonders of this white Bordeaux in the Columbia Valley. He and managing winemaker Marty Clubb pull from many of the same vineyards they've sourced for a decade — Klipsun, Stillwater Creek, Rosebud, Desert Wind and Seven Hills — and the blend with Sauvignon Blanc (16%) is virtually identical to their 2009 vintage. Barrel aging in neutral French oak for five months leads to marvelous aromatics of starfruit and lemon with lavender, honeysuckle and dusty rose aromas. Layers of lemon oil, melon and white peach create complexity and build a beautiful body, and the lingering pulse of citrus makes it ideal with white fish, feta cheese or Cornish game hen." – Eric Degerman & Andy Perdue

Medals & Competitions

Double Gold – Seattle Wine Awards, 2017

Gold – Best of Class, Sunset International Wine Competition, 2017

Silver – Savor NW Wine Awards, 2017

Silver – Great Northwest Invitational Wine Competition, 2016

Silver – The Jefferson Cup Invitational, 2016