

Murphy's Law
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Murphy's Law White
if anything can go wrong, it will.

Here's to making a disaster of a wine! Mysterious, fragrant and intense blends from remote vineyards in the Yakima and Columbia Valleys of Washington State. Are you kidding? Who in their right minds would want that? Balanced and delicious on their own, these wines harmonize wonderfully with food, but of course, have no chance for success. If ever a wine was destined for failure, you are reading about it now.

Vintage: 2007

Varietal Composition:

49% Sauvignon Blanc
17% Chardonnay
11% Gewurztraminer
10% Pinot Gris
6% Semillon
4% Pinot Blanc
3% Riesling

Location: Yakima and Columbia Valleys, Washington State

Harvest and Method: Hand-carried grapes to press, primarily free-run juice. Stainless steel fermentation. Small % of experienced barrels (what's 5 or 10% amongst friends?).

Alcohol: 14.1%

pH: perfect harmony

T.A.: why do you need to know?

Case Production: 871 cases

Tasting Notes: Dry herbs and floral nose with hints of rose oil, almond nuttiness and ripe soft tropical fruits. Citrus, pear, lychee, green fig and citrus blossom on the palate with a lingering, refreshing finish. Austere style that offers way too much for the money. Imagine this wine profile - Alsace meets Northern Italy on the way to Slovenia. What can we say, it's multi-dimensional!

Winemakers: David O'Reilly and the Owen Roe Team

