

Varietal Composition: 100% Muscat

Appellation: Columbia Valley

Bottled: March 18, 2019

Technical Data: Alc. 13.5% by vol.; RS: 5.2; TA: 7.01 g/L; pH: 3.24

Cases Produced: 1277

Production & Aging: Stainless steel fermentation

THE VINTAGE

The 2018 growing season was warmer than average, with ideal weather occurring during the harvest season. The season started cool in April, and warmed up in May, advancing blooming. This advancement lead to a large crop size that required extensive thinning. July and August served as warmer than average months, but the season cooled down once again in September creating ideal conditions for ripening. October temperatures were average across the Columbia Valley, with moderate days and cool nights. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage. Maryhill Winery received a total of 1,115 tons of fruit in 2018.

THE VINEYARD

Sourced from our Estate vineyard, the award-winning Gunkel Vineyards in Washington state's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes, destemmed then into the press. They were left overnight to extract color from the skins before being gently pressed the following morning to recover their juice. This overnight soaking allowed for maximum color and fruit extraction from the skins without the harder tannin extraction as seen in red wines. The wine was fermented at 50°F for thirty days to ensure the wine's fruit character was preserved to its fullest.

TASTING NOTES

Fruit salad on the nose followed by traces of spring flowers. A hint of ginger and citrus upfront on the palate roll into melon and crisp acidity to balance the sweetness.

AWARDS

New Release

