



PROPRIETOR'S RESERVE
2018 ZINFANDEL
COLUMBIA VALLEY

Varietal Composition:	Gunkel Orchards (Estate) 95%, Clifton Hill 4%, McKinley Springs 1%
Appellation	Columbia Valley
Bottled:	November 9, 2020
Technical Data:	Alc. 14.8% by vol; RS: 0.33; TA: 6.43 g/l; pH 3.74
Cases Produced:	1134
Production & Aging:	Aged in 60% new French Oak for 20 months

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 led 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 award-winning vineyards in Washington State's Columbia Valley.

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 hand-harvested during the cool hours of the morning to preserve bright fruit notes. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. Each lot was fermented separately and then blended before bottling to allow the tannins to meld together. To craft this wine, only the free run juice was collected and no press fraction was blended. The wine was then barrel aged for 20 months in French Oak. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months the wine was racked off the lees for clarity before blending and bottling.

TASTING NOTES

Pomegranate, blackberries, raspberry jam, leather and chocolate. A smooth mouthfeel with flavors of coffee, black currant, toasty cedar and mineral notes on the finish.

AWARDS

Gold, 2022 Great NW Wine Platinum Invitational Competition



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

Top 10 Winery of the World
World Assn. of Wine Writers & Journalists, 2014

Winemaker of the Year
INDY International, 2019, 2018 & 2013

Most Valuable Producer
Washington Wine Awards 2022

