

Varietal Composition: 100% Zinfandel Appellation: Columbia Valley

Harvested: September & October 2013

June 20, 2015 Bottled:

Technical Data: Alc. 14.5% by vol.; RS: 0.03%; TA: 6.22 g/L; pH: 3.86

Cases Produced:

Production & Aging: Aged 20 months in 60% new French oak

#### THE VINTAGE

The 2013 vintage warmed up quickly creating warmer soil temperatures which resulted in early sap flow and bud burst - ahead of the normal averages. Warmer temperatures wall through the season allowed shoot length to surge ahead and flowering to begin early, which is typically a week to ten days in Washington. This even flowering cycle was evident in cluster maturation across the vineyard, resulting in more uniform flavors in each block. Due to the favorable conditions, less fruit was dropped during veraison which resulted in slightly increased crop yields. It was a hot and even season from beginning to end.

## THE VINEYARD

Sourced from five award-winning vineyards in Washington State's Columbia Valley AVA - 33% Gunkel Vineyards (Estate), 29% Alder Ridge Vineyard, 24% Milbrandt Vineyards (Clifton), 8% Alder Ridge Vineyards and 9% McKinley Springs Vineyards.

# 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. This wine was fermented separately and then blended before bottling to allow the tannins to meld together. 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. To craft this wine, only the free run juice was collected and no press fraction was blended. The lots were then barrel aged for 20 months in new 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 and blended.

### TASTING NOTES

Aromas of toasty chestnuts. Bold red fruit is well framed with rich leather and cedar, followed by a toasty well-balanced finish.

### **AWARDS**

Platinum, 2016 Wine Press Northwest Platinum Judging Gold, 2016 Seattle Wine Awards Gold, 2016 Dan Berger's International Wine Competition

