

# ELEPHANT MOUNTAIN VINEYARD 2015 INDIRA RATTLESNAKE HILLS

Varietal Composition: 54% Cinsault; 46% Counoise

Appellation: Rattlesnake Hills Bottled: July 27th, 2017

Technical Data: Alc. 14.2% by vol.; RS: 0.01%; TA: 5.94 g/L; pH: 3.42

Cases Produced: 95

Production & Aging: Aged 20 months in 30% new French Oak

### THE VINTAGE

The 2015 vintage was one for the record books with an exceptionally warm growing season which led to an historically early start and end to the grape harvest in Washington state. At Maryhill Winery, the arrival of grapes began on August 24th and carried strong until the final delivery on October 15th. Although the warmest growing season on record, the quality of the fruit was phenomenal and the wines from the 2015 vintage show to be well-balanced with deep, concentrated flavors.

#### THE VINEYARD

Sourced from the award-winning Elephant Mountain Vineyard in Washington State's Rattle-snake Hills 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 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 lots were then aged in French oak for 20 months. 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

Fresh floral aromas of rose petal and hibiscus emerge from the glass, while subtle notes of dried herbs tantalize the palate. Slightly nutty with a tobacco blackberry finish

# **AWARDS**

Silver; 2018 Northwest Wine Summit

Silver; 2018 Washington State Wine Competition

