

Varietal Composition: 100% Sangiovese
Appellation: Columbia Valley
Bottled: July 13, 2017

Technical Data: Alc. 14.8% by vol.; RS: 0.01%; TA: 6.16 g/L; pH: 3.48

Cases Produced: 2340

Production & Aging: Aged 18 months in 30% new French and American 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 a collection of award winning vineyards in Washington state's Columbia Valley AVA including 57% Tudor Hills Vineyard and 43% Gunkel Vineyard (Estate).

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 18 months in new French and American 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

Delicate red fruit notes are framed by warm cedar. The palate has a richness of fruit accompanied by mild tannins and huckleberry, allowing this wine a smooth jammy finish.

AWARDS

Gold/Best of Class; 2018 Cascadia Wine Competition

Gold/Best of Class; 2018 Washington State Wine Competition

Gold; 2018 Seattle Wine Awards

