

Varietal Composition: Bordeaux-style red table wine (Cabernet Sauvignon, Merlot, Syrah,

& Cabernet Franc)

Appellation: Columbia Valley
Bottled: August 24, 2016

Technical Data: Alc. 13.9% by vol.; RS: 0.32%; TA: 5.69 g/L; pH: 3.75

Cases Produced: 18,716

Production & Aging: Aged 11 months in tank with French Oak staves

## 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 our collection of award-winning 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 hand-harvested during the cool hours of the morning to preserve bright fruit notes. Sourced from our collection of vineyards throughout Washington, each lot underwent a five day pre-fermentation cold maceration for color and fruit extraction. The fruit was kept separate by varietal and warmed up to begin the native yeast fermentation. Once pressed, these wines were blended together in similar lots for style and underwent Malolactic fermentation in tanks containing 40% new French Oak staves. At such time, the wines were slowly micro-oxygenated to enhance the softening of the tannins before the wine was blended. Aged on oak in tanks for 11 months.

# TASTING NOTES

Jammy fruit aromas and dried spice with subtle oak, integrating on the palate and finishing off smoothly. Chewy tannins with earl grey tea aromas.

# **AWARDS**

Best of Class; 2017 Seattle Wine Awards

Double Gold; 2017 Platinum Wine Competition

