

Varietal Composition: 100% Chenin Blanc Appellation: Columbia Valley Bottled: January 20th, 2019

Technical Data: Alc. 14.5% by vol.; RS: 0.02%; TA: 6.95 g/L; pH: 3.23

Cases Produced: 1,104

Production & Aging: Stainless steel fermentation

### THE VINTAGE

The 2019 growing season was a consistently temperate season. Few extreme heat days allowed for even vine ripening and little stress on grape flavor development. While some areas in the Columbia Valley were impacted from early season frosts, Maryhill saw little damage in the locations that grapes were sourced from. The acids held well across white and red wines and will deliver great brightness in the whites and graceful aging for years to come in the reds.

#### THE VINEYARD

Sourced from Roza Hills Vineyard in Washington's Rattlesnake Hills AVA. Established in 1981, Roza Hills is the largest vineyard in the Rattlesnake Hills Appellation, as well as one of the oldest.

### 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 harvested during the cool hours of the morning to preserve bright fruit notes, destemmed then into the press. They were left overnight to extract color from the skins before being gently pressed the following morning to recover their juice. This overnight soaking allowed for maximum color and fruit extraction from the skins without the harder tannin extraction as seen in red wines. The wine was fermented at 50°F for thirty days to ensure the wine's fruit character was preserved to its fullest.

## TASTING NOTES

Floral aromas leap from the glass showing jasmine and lilac with fresh-cut pear, honeydew melon, and passionfruit. The palate grabs you with ripe orange and a hint of acid from tangerines, finishing off with a subtle sweetness.

# **AWARDS**

New Release

