



PROPRIETOR'S RESERVE  
2016 ZINFANDEL  
COLUMBIA VALLEY

<b>Varietal Composition:</b>	100% Zinfandel
<b>Appellation</b>	Rattlesnake Hills
<b>Bottled:</b>	August 21, 2018
<b>Technical Data:</b>	Alc. 16.5% by vol; RS: 1.6; TA: 6.49 g/l; pH 3.61
<b>Cases Produced:</b>	1925
<b>Production &amp; Aging:</b>	Barrel aged for 18 months in new French & Hungarian Oak

#### THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

#### THE VINEYARD

Sourced from four award-winning vineyards in Washington State's Columbia Valley AVA - this reserve Zinfandel is comprised of fruit from 46% Art Den Hoed Vineyard, 42% Milbrandt Vineyard, 11% McKinley Springs Vineyard, and 1% Gunkel Vineyard.

#### 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 cabernet 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 barrel aged for 18 months in 74% new French & Hungarian Oak. For the first year this wine was stirred in barrel on its lees to enhance the mouthfeel and racked when necessary to soften the tannins. After the first 12 months the wine was racked off the lees for clarity and blended before bottling.

#### TASTING NOTES

Rich notes of blackberry jam, cherry and nutmeg with a hint of roasted cedar. A Sweet cherry and dried sage flavor move into a rich chewy mid palate with more blackberries and toasty flavors finishing with a chewy richness that lasts.

#### AWARDS

Platinum, 2017 Northwest Wine Platinum Challenge



Pacific Northwest Winery of the Year  
Wine Press Northwest, 2015

Winery of the Year  
San Francisco International, 2014

Top 10 Winery of the World  
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year  
INDY International, 2019, 2018 & 2013