



PROPRIETOR'S RESERVE
2017 SERENDIPITY
COLUMBIA VALLEY

Varietal Composition:	Cabernet Sauvignon 53%, Merlot 19% Cabernet Franc 14%, Petit Verdot 9% Malbec 5%
Appellation	Columbia Valley
Bottled:	February 10, 2020
Technical Data:	Alc. 14.8% by vol; RS: 0.02; TA: 6.09 g/l; pH 3.7
Cases Produced:	486
Production & Aging:	Barrel aged for 20 months in new French Oak

THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varietals that need more time to age on the vine. In white varietals, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

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. 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 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 20 months in new French Oak. For the first year this wine was stirred in barrel on its lees and raked when necessary to soften the tannins. After the first 12 months the wine was raked off the lees for clarity before blending and bottling.

TASTING NOTES

Plum and cherry notes with a hint of dried herbal tea. Bold fruit tannins with coffee, layer of fresh cedar, and robust nutty finish with a delicate silkiness.

AWARDS

Double Gold; 2020 Seattle Wine Awards

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

