

Varietal Composition: 100% Viognier

Appellation: Columbia Valley

Bottled: July 8, 2019

Technical Data: Alc. 13.9% by vol.; RS: 1.08%; TA: 5.95 g/L; pH: 3.37

Cases Produced: 14.693

Production & Aging: Partially fermented on 20% French oak staves

THE VINTAGE

The 2018 growing season was warmer than average, with ideal weather occurring during the harvest season. The season started cool in April, and warmed up in May, advancing blooming. This advancement lead to a large crop size that required extensive thinning. July and August served as warmer than average months, but the season cooled down once again in September creating ideal conditions for ripening. October temperatures were average across the Columbia Valley, with moderate days and cool nights. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage. Maryhill Winery received a total of 1,115 tons of fruit in 2018.

THE VINEYARD

Sourced from our 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 and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The juice was kept separate and partially fermented in stainless steel tanks with French oak staves. Once fermentation was finished, this wine was blended together to encapsulate the varietal character and highlight the harmony arising from the wood fermented portion.

TASTING NOTES

Notes of dried honey suckle and five spice with a hint of apricot that transitions to the palate. Sweet peach and pear upfront with a juicy mango finish and a crisp lively aftertaste.

AWARDS

New Release

