

Varietal Composition:	100% Albariño
Appellation:	Columbia Valley
Bottled:	May 26, 2020
Technical Data:	Alc. 13.9% by vol.; RS: 0.32%; TA: 5.96 g/L; pH: 3.34
Cases Produced:	4,168
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 the award-winning Otis Vineyard farmed by the Tudor family 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 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

Aromas of almond and clove with a richly textured viscous mouth feel displaying honey, nectarine and pear, with a crisp finish.

AWARDS

New Release

