

Varietal Composition: 100% Chardonnay
Appellation: Columbia Valley
Bottled: August 19, 2020

Technical Data: Alc. 14.1% by vol.; RS: 0.09%; TA: 6.52 g/L; pH: 3.65

Cases Produced: 5727

Production & Aging: Fermented in Stainless steel with 30% new French Oak staves.

# 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 a number of award-winning vineyards in Washington State's Columbia Valley's AVA, including Tudor Hills Vineyard farmed by the Tudor family and Ancient Lakes Wine Company.

### 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 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

Vibrant aromas of melon, pear, and apricot with traces of pineapple and grapefruit, continuing into a sensational and crisp fruit finish.

# AWARDS

New Release 2018 - Gold, 2020 Seattle Wine Awards

