

Varietal Composition: 100% Sauvignon Blanc Appellation: Columbia Valley Bottled: March 9, 2020

Technical Data: Alc. 14.1% by vol.; RS: 0.025%; TA: 6.43 g/L; pH: 3.05

Cases Produced: 1,966

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 two award-winning vineyard in Washington State's Columbia Valley AVA, 72% Tudor Hills Vineyard and 28% Gunkel (Estate) 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 harvested during the cool hours of the morning to preserve bright fruit notes. This wine was fermented separately by block with different yeast strains to bring out the fruit structure and enhance the balanced mouthfeel for a lengthy finish showcasing the acidity.

TASTING NOTES

White floral aromas and vanilla with a hint of citrus. A lime zest, gooseberry and honeydew fill in the mid-palate, with some minerality and a lively finish.

AWARDS

New Release

