

Varietal Composition: McKinley Springs 31%, Tudor Hills 29%, Coyote Canyon

22%, Gunkel 18%

Appellation Columbia Valley

Bottled: August 11, 2021

**Technical Data:** Alc. 14.1% by vol; RS: 1.07; TA: 5.70 g/l; pH 3.53

Cases Produced: 1033

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

## THE VINTAGE

The 2020 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 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 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

Fresh nectar notes with jasmine, grapefruit and white peach. Apricot and ripe nectarine lays over honey and a hint of dried chamomile to a long juicy finish.

## **AWARDS**

New Release

