

PROPRIETOR'S RESERVE 2021 ALBARIÑO COLUMBIA VALLEY

100% Albariño
Columbia Valley
August 15, 2022
Alc. 13.5% by vol; RS: 0.402; TA: 5.71 g/l; pH 3.44
1925
100% Stainless Steel Fermented

THE VINTAGE

2021 was an unusual growing season in Washington, marked by a record heat event in late June, an overall hot growing season, and in many cases historically low yields. However, in the end winemakers were quite pleased with the quality of the fruit. Winemakers and growers reported the overall quality of the fruit to be fantastic with great flavor and concentration.

THE VINEYARD

Sourced from award-winning Otis Vineyard, farmed by the Tudor family, located 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

Melon, Asian pear and fresh jasmine aromas, the palate brings a honey, apricot and lychee flavor through the length with a refreshing finish.

AWARDS

2022 Great Northwest Platinum Invitational Wine Competition - Platinum (93 pts) 2023 Seattle Wine Awards - Gold (92 pts)



Pacific Northwest Winery of the Year Wine Press Northwest, 2015

Winery of the Year

Top 10 Winery of the World San Francisco International, 2014 World Association of Wine Writers & Journalists, 2014

Winemaker of the Year INDY International, 2019, 2018 & 2013

Most Valuable Producer Seattle Wine Awards, 2022