

McKinley Springs 27%, Tudor Hills 38%, Coyote Canyon **Varietal Composition:**

17%, Gunkel 18%

Appellation Columbia Valley

Bottled: June 28, 2022

Technical Data: Alc. 14.1% by vol; RS: 1.016; TA: 5.95 g/l; pH 3.41

Cases Produced:

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

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 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

