

Varietal Composition: Tudor Hills 80%, Gunkel 20%

Appellation Columbia Valley

Bottled: June 8, 2023

Technical Data: Alc. 13.5% by vol; RS: 1.02; TA: 5.71 g/l; pH 3.37

Cases Produced:

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

THE VINTAGE

The 2022 growing season in Washington was notable for a cool, wet spring, a hot, but brief, summer, and nearly-unprecedented warm finishing weather in late September and almost all of October. It is expected to be a top quality vintage, despite overall higher tonnages due to increased berry and cluster size.

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

