



PROPRIETOR'S RESERVE
2013 ROSSO GRANATO
COLUMBIA VALLEY

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| Varietal Composition: | 80% Petite Sirah; 20% Zinfandel |
| Appellation: | Columbia Valley |
| Harvested: | October 2013 |
| Bottled: | July 30, 2015 |
| Technical Data: | Alc. 14.5% by vol.; RS: 0.01%; TA: 5.81 g/L; pH: 3.59 |
| Cases Produced: | 287 |
| Production & Aging: | Aged 19 months in 60% new French, European and American Oak |

THE VINTAGE

The 2013 vintage warmed up quickly creating warmer soil temperatures which resulted in early sap flow and bud burst, ahead of the normal averages. Warmer temperatures well through the season allowed shoot length to surge ahead and flowering to begin early, which is typically a week to ten days in Washington. This even flowering cycle was evident in cluster maturation across the vineyard, resulting in more uniform flavors in each block. Due to the favorable conditions, less fruit was dropped during veraison which resulted in slightly increased crop yields. It was a hot and even season from beginning to end.

THE VINEYARD

Sourced from Art den Hoed's award-winning Painted Hills Vineyard (Petite Sirah) near the Yakima Valley town of Mabton and Gunkel Vineyard (Zinfandel) in Washington State's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The lots were then aged in barrels with French, European and American oak for 18 months. For the first year this wine was stirred in barrel on its lees and raked when necessary to soften the tannins. After the first 12 months, the wine was raked off the lees for clarity before bottling.

TASTING NOTES

Juicy with flavors of ripe red fruit, brown sugar and strong cedar characteristics. Full-bodied and luscious with a smooth finish.

AWARDS

Gold, 2016 Cascadia Wine Competition
Gold, 2016 Northwest Wine Summit



Pacific Northwest Winery of the Year
Wine Press Northwest, 2015

Winery of the Year
San Francisco International, 2014

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

Winemaker of the Year
INDY International, 2013