

Varietal Composition: 100% Grenache
Appellation: Columbia Valley
Bottled: July 24, 2017

Technical Data: Alc. 14.6% by vol.; RS: 0.01%; TA: 6.16 g/L; pH: 3.42

Cases Produced: 606

Production & Aging: Aged for 17 months in 30% new French & European Oak

THE VINTAGE

The 2015 vintage was one for the record books with an exceptionally warm growing season which led to an historically early start and end to the grape harvest in Washington state. At Maryhill Winery, the arrival of grapes began on August 24th and carried strong until the final delivery on October 15th. Although the warmest growing season on record, the quality of the fruit was phenomenal and the wines from the 2015 vintage show to be well-balanced with deep, concentrated flavors.

THE VINEYARD

Sourced from three award-winning vineyards in Washington State's Columbia Valley AVA - (61%) Art den Hoed Vineyard, (28%) Gunkel Vineyard (Estate) and (11%) Elephant Mountain Vineyard.

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 French and European oak barrels for 17 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

TASTING NOTES

The aromas are of a warm crackling fire and sweet ripe fruit. A warmth flows from the first sip, filling the senses with ripe juicy flavors that conclude with mouthwatering tannins.

AWARDS

90 points, JamesSuckling.com

