



PROPRIETOR'S RESERVE
2016 PINOT NOIR
COLUMBIA VALLEY

Varietal Composition:	100% Pinot Noir
Appellation:	Columbia Valley
Bottled:	August 30th, 2017
Technical Data:	Alc. 14.1% by vol.; RS: 0.1%; TA: 6.38 g/L; pH: 3.76
Cases Produced:	315
Production & Aging:	Aged 10 months in 60% new French Oak

THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

THE VINEYARD

Sourced from our award-winning Oregon Mountain Vineyard 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 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 to craft this wine, no press fraction was used in the making of this wine. This wine was then aged in French oak barrels for 10 months.

TASTING NOTES

Subtle tiers of pomegranate, rhubarb, and blueberry with dominant earthy notes, lingering with a presence on the finish.

AWARDS

New Release



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