



PROPRIETOR'S RESERVE  
2018 ROSÉ  
COLUMBIA VALLEY

|                       |   |
|-----------------------|---|
| Varietal Composition: | 58% Grenache, 21% Mourvedre, 21% Cinsaut              |
| Appellation:          | Columbia Valley                                       |
| Bottled:              | March 26th, 2019                                      |
| Technical Data:       | Alc. 14.1% by vol.; RS: 0.48%; TA: 6.13 g/L; pH: 3.16 |
| Cases Produced:       | 1,274   |
| Production & Aging:   | Stainless steel fermentation                          |

### THE VINTAGE

The 2018 growing season was warmer than average, with ideal weather occurring during the harvest season. The season started cool in April, and warmed up in May, advancing blooming. This advancement led to a large crop size that required extensive thinning. July and August served as warmer than average months, but the season cooled down once again in September creating ideal conditions for ripening. October temperatures were average across the Columbia Valley, with moderate days and cool nights. Warm days during harvest continued sugar accumulation while cooler nights preserved acidity. As a result, Brix levels were slightly above average in 2018, while acid levels were higher than anticipated for a warm vintage. Maryhill Winery received a total of 1,115 tons of fruit in 2018.

### THE VINEYARD

Sourced from a collection of award winning vineyards in Washington state's Columbia Valley AVA including 42% McKinley Springs, 31% Elephant Mountain and 27% Fountain Farms.

### 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, destemmed then into the press. They were left overnight to extract color from the skins before being gently pressed the following morning to recover their juice. This overnight soaking allowed for maximum color and fruit extraction from the skins without the harder tannin extraction as seen in red wines. The wine was fermented at 50°F for thirty days to ensure the wine's fruit character was preserved to its fullest.

### TASTING NOTES

Tropical fruit aromas of passion fruit and freshly juiced mandarin with a hint of bees' wax. Flavors of zesty ruby grapefruit with cranberries liven up the palate, polished with a lush, juicy 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, 2018 & 2013