



PROPRIETOR'S RESERVE
2017 ROUSSANNE
COLUMBIA VALLEY

Varietal Composition:	100% Roussanne
Appellation:	Columbia Valley
Bottled:	September 4, 2018
Technical Data:	Alc. 14.9% by vol.; RS: 0.04%; TA: 5.75 g/L; pH: 3.60
Cases Produced:	374
Production & Aging:	Stainless steel fermentation, fermented in aged French Oak barrels

THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varieties that need more time to age on the vine. In white varieties, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

THE VINEYARD

Sourced from the award-winning McKinley Springs Vineyards from Washington state's renowned Horse Heaven Hills 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

Pear, honeysuckle and a white floral bouquet with a hint of toasted coconut delivers a freshness to the nose. Viscous in nature, this wine has hints of flint, honey and a dash of oak that balance the full and syrupy finish.

AWARDS

Double Gold; 2019 Winepress NW Platinum Wine Awards
Gold; 2019 Seattle Wine Awards



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, 2019, 2018 & 2013