



PROPRIETOR'S RESERVE
2014 ZINFANDEL
COLUMBIA VALLEY

Varietal Composition: 100% Zinfandel
Appellation: Columbia Valley
Bottled: July 12, 2016
Technical Data: Alc. 14.8% by vol.; RS: 1.55%; TA: 6.49 g/L; pH: 3.60
Cases Produced: 1473
Production & Aging: Aged 18 months in 74% new French & Hungarian Oak

THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transitioned naturally through all varieties.

THE VINEYARD

Sourced from four award-winning vineyards in Washington State's Columbia Valley AVA - this reserve Zinfandel is comprised of fruit from 46% Art Den Hoed Vineyard, 42% Milbrandt Vineyard, 11% McKinley Springs Vineyard, and 1% Gunkel Vineyard.

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. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. Each cabernet lot was fermented separately and then blended before bottling to allow the tannins to meld together. To craft this wine, only the free run juice was collected and no press fraction was blended. The lots were then barrel aged for 18 months with a combination of French and Hungarian oak. For the first year this wine was stirred in barrel on its lees to enhance the mouthfeel and racked when necessary to soften the tannins. After the first 12 months the wine was racked off the lees for clarity and blended before bottling.

TASTING NOTES

Sweet fruit pie aromas lead into a palate of toasty wood with a warm, lingering finish.

AWARDS

Platinum; 2017 Platinum Wine Competition
Double Gold; 2017 Seattle Wine Competition



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