



PROPRIETOR'S RESERVE
2022 ALBARIÑO
COLUMBIA VALLEY

Varietal Composition:	100% Albariño
Appellation	Columbia Valley
Bottled:	June 19, 2023
Technical Data:	Alc. 13.5% by vol; RS: 0.41; TA: 5.95 g/l; pH 3.40
Cases Produced:	5,460
Production & Aging:	100% Stainless Steel Fermented

THE VINTAGE

The 2022 growing season in Washington was notable for a cool, wet spring, a hot, but brief, summer, and nearly-unprecedented warm finishing weather in late September and almost all of October. It is expected to be a top quality vintage, despite overall higher tonnages due to increased berry and cluster size.

THE VINEYARD

Sourced from award-winning Otis Vineyard, farmed by the Tudor family, located 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 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

Melon, Asian pear and fresh jasmine aromas, the palate brings a honey, apricot and lychee flavor through the length with a refreshing finish.

AWARDS

2024 Great Northwest Platinum Invitational - Platinum (93)
2024 Seattle Wine Awards - Gold (92)

