



2013 Hot to Trot White Blend

Washington State

THE VINTAGE

- Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season.
- The summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Wahluke Slope, Yakima Valley and other parts of the Columbia Valley.
- Grapes were fed directly to press. The juice cold-settled for 24-48 hours, then fermented for 14-20 days in temperature-controlled stainless steel tanks.
- Each variety was fermented separately and the final blend was created just weeks prior to bottling.
- The wine was lightly fined and filtered for stability and freshness.

FLAVOR PROFILE

"This vibrant white blend sports apple, pear and melon aromas complemented by citrus and floral notes. Ripe white fruit flavors are repeated on the palate, joined by hints of sweet lemon and balanced by crisp acidity, ending with a juicy finish."

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Fruit salad, Gourmet cheeses, Charcuterie

TECHNICAL DATA

Appellation: Washington State

Alcohol: 13.0%

Blend: Predominately Chardonnay and Riesling with small amounts of other white varieties like Sauvignon Blanc, Semillon and Pinot Gris.

Total Acidity: 0.58g/100ml

pH: 3.37