

2015 RESERVE CHENIN BLANC

GROWING SEASON

- ► The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- ► 100% of the fruit was sourced from the McKinley Springs Vineyard located in the heart of the Horse Heaven Hills.
- A small plot of self-regulating, 34 year old vines produced a moderate crop with intense flavors.
- ► The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics and enhance complexity.
- ► The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- Fruit was picked at the peak of ripeness and pressed quickly.
- ► The juice was cold-settled for two days before racking off solids into a temperature controlled, stainless steel tank where it fermented for 22 days.
- ► The fermentation was completed when the ideal balance of alcohol, acidity and sugar was reached.
- Minimal intervention prior to bottling maintained the variety's naturally delicate characters.

TASTING NOTES

"This off-dry, lively Chenin Blanc shows delicate aromas of fresh cut flowers and white peach leading to flavors of quince and honeydew, with an unctuous texture and a bright finish."

ALCOHOL ► 12.0%

APPELLATION ► HORSE HEAVEN HILLS

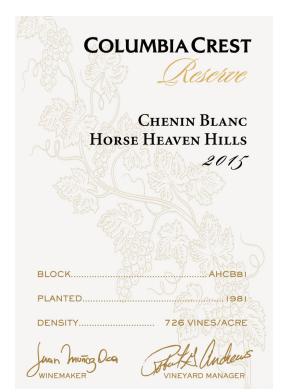
BLEND ► 100% CHENIN BLANC

TOTAL ACIDITY ► 0.71 G/100 ML

RESIDUAL SUGAR > 1.45 G/100 ML

PH ► 3.30

CASES CRAFTED ► 403



UAN MUÑOZ OCA, WINEMAKER