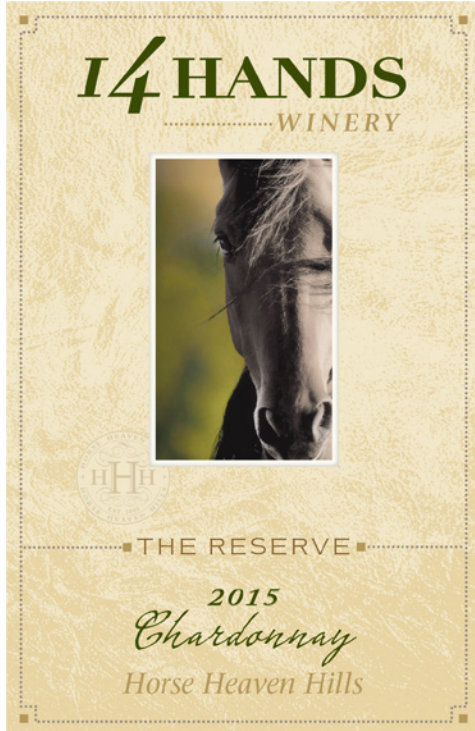


I4 HANDS

.....WINERY

■ THE RESERVE ■

2015 Chardonnay
Horse Heaven Hills



THE VINTAGE:

- 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.

WINEMAKING:

- Fruit was sourced from a vineyard in the Horse Heaven Hills where temperature is moderated by the Columbia River. Cooler during the day than areas in the interior of this region, this site produces fruit with ripe fruit characters while retaining acidity.
- Fermentation lasted approximately one month, followed by malolactic conversion. The wine aged for almost another seven months in 70% new American and Hungarian oak and 30% two year old oak barrels, which were hand-stirred weekly.

RECOMMENDED FOOD PAIRINGS:

Poached Salmon, Veal Piccata, Wild Mushroom Tart, Sharp Cheddar Cheese

TECHNICAL DATA:

BLEND: 100% Chardonnay

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.54 g/100 ml

PH: 3.48

CASES CRAFTED: 400

TASTING NOTES:

"This full bodied Chardonnay opens with aromas of baked apple, roasted nuts and baking spice joined by hints of butter, sweet vanilla and smoke. Flavors of ripe apples and melon are complemented by coconut nuances, a creamy mouthfeel and vibrant acidity."

- Keith Kenison, Winemaker