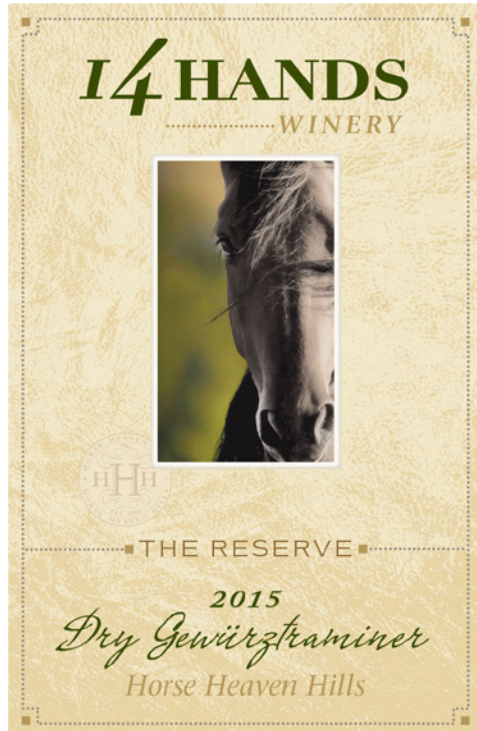


I4 HANDS

.....WINERY

THE RESERVE

2015 Dry Gewürztraminer 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:

- Bright, aromatic Gewürztraminer from the famed Horse Heaven Vineyard was harvested at the peak of ripeness.
- After gently pressing the fruit, the juice was chilled and settled for 2 days before being racked off solids into a temperature controlled stainless steel tank.
- A long cool fermentation was initiated with Belgian Abbey yeast which is traditionally used for making beer.
- The wine was aged on the lees for nearly 5 months with stirring occurring weekly.

RECOMMENDED FOOD PAIRINGS:

Pork Tenderloin, Spicy Stir Fry, Chicken Tikka Masala

TECHNICAL DATA:

BLEND: 100% Gewürztraminer

APPELLATION: Horse Heaven Hills

ALCOHOL: 13%

TOTAL ACIDITY: 0.54 g/100 ml

PH: 3.11

CASES CRAFTED: 151

TASTING NOTES:

"This dry style of Gewürztraminer presents the variety's classic aromas of exotic spices, lychee and grapefruit with an unusual but fascinating note of India Pale Ale. Citrus characters are repeated on the palate, joined by a creamy mouthfeel and a vibrant, fresh acidity."

- Keith Kenison, Winemaker