

## 2016 RESERVE LATE HARVEST MUSCAT

### GROWING SEASON

- ▶ The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- ▶ The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- ▶ Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

### VINEYARDS

- ▶ Fruit for this wine was sourced from over 30-year old vines at Cold Creek Vineyard located in the Columbia Valley. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- ▶ Cold Creek vines are grown in weak loamy sand and gravel soils with low water holding capacity. This "silty loam" produces moderate crops and concentrated grapes, resulting in intense flavors in all varietals.

### VINIFICATION

- ▶ Wonderfully ripe, clean fruit was picked at 25.0 Brix to promote concentrated aromatics and dense fruit flavors. The grapes were rushed to the winery and quickly, but gently pressed.
- ▶ The juice was cold settled for 48 hours before racking off solids into a temperature controlled, stainless steel tank.
- ▶ A lengthy, cool fermentation preserved the perfumed Muscat aromatics.

APPELLATION ▶ COLUMBIA VALLEY

BLEND ▶ 100% MUSCAT CANELLI

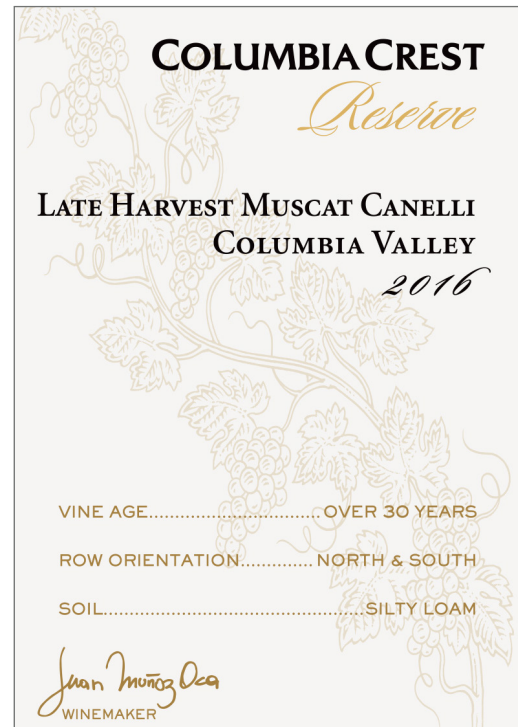
ALCOHOL ▶ 10.5%

RESIDUAL SUGAR ▶ 7.50 g/100ML

TOTAL ACIDITY ▶ 0.76 g/100ML

PH ▶ 3.00

CASES CRAFTED ▶ 74



### TASTING NOTES

*"This is a lively, soft Muscat with refined notes of orange peel, nectarine and honeysuckle. With bright citrus flavors and a captivating interplay between upfront sweetness and a tart finish, our late harvest charmer is the result of a splendid growing season."*

*Juan Muñoz Oca*