



2016 SANGIOVESE

Horse Heaven Hills

Limited Release



TECHNICAL DATA

TA	0.56 g/100 ml
pH	3.83
Blend	80% Sangiovese, 20% Cabernet Sauvignon
Alcohol	14.5%
Cases Produced	703

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and to find the right moment to drain the wine from the skins.
- Aged for 18 months in 24% new French oak and 7% new American oak.

TASTING NOTES

“For this blend I put a Washington stamp on a tradition of some of the great wines of Italy. By blending 80% Sangiovese with non-Italian varieties (this time 20% Cabernet) I captured the fresh, bright red fruit, leather, and tobacco of Sangiovese and added depth, softness and complexity. Perhaps a new WA tradition.”

Brian Mackey
Winemaker