



2016 HOT TO TROT WHITE BLEND

Washington State

THE VINTAGE

- 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

WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Wahluke Slope, Yakima Valley and other parts of the Columbia Valley.
- Grapes were fed directly to press and the juice was cold-settled for 48 hours, then fermented for 14-20 days in temperature-controlled stainless steel tanks.
- Each variety was fermented separately and the final blend was created just weeks prior to bottling.

FLAVOR PROFILE

"This vibrant white blend sports apple, pear and melon aromas complemented by citrus and floral notes. Ripe white fruit flavors are repeated on the palate, joined by hints of sweet lemon and balanced by a crisp acidity and juicy finish."

Keith A. Kenison
Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Fruit salad, Gourmet cheeses, Charcuterie

TECHNICAL DATA

Appellation: Washington State

Blend: Predominately Chardonnay and Riesling with small amounts of other aromatic white varieties like Muscat Canelli, Viognier and Chenin Blanc.

Alcohol: 13.0%

TA: 0.60 g/100ml

pH: 3.39