

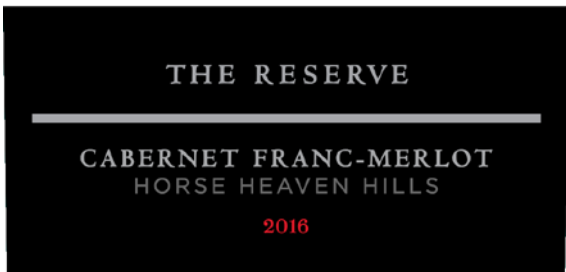


THE RESERVE

CABERNET FRANC-MERLOT

HORSE HEAVEN HILLS

2016



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 (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

WINEMAKING:

- Cabernet Franc and Merlot were fermented together with the former providing a fruity core and the latter adding richness and body.
- The wine aged over 19 months in 46% new French oak barrels where malolactic conversion occurred.
- Racking took place every three months during the aging process.

RECOMMENDED FOOD PAIRINGS:

Lamb Chops, Red Chile Enchiladas, Hearty Beef Stew, Smoked Duck

TECHNICAL DATA:

BLEND: 63% Cabernet Franc & 37% Merlot

APPELLATION: Horse Heaven Hills

ALCOHOL: 15.0%

TA: 0.54 g/100 ml

pH: 3.81

CASES CRAFTED: 334

TASTING NOTES:

"This intense blend of Cabernet Franc and Merlot opens with aromas of dark fruits and a pretty floral note. Flavors of black cherries and purple plums fill the mouth, joined by an undertone of cassis, and balanced with subtle acidity. The sturdy tannin structure lends weight and supports a lengthy finish."

Keith Kenison, Winemaker