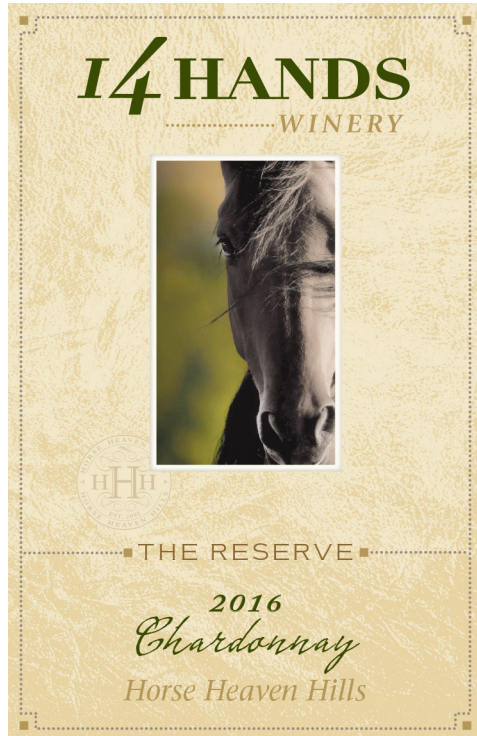


I4 HANDS

.....WINERY

THE RESERVE

2016 Chardonnay
Horse Heaven Hills



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:

- Fruit was sourced from a vineyard in the Horse Heaven Hills where temperature is moderated by the Columbia River. Cooler during the day than areas in the interior of this region, this site produces fruit with ripe fruit characters while retaining acidity.
- Fermentation lasted approximately two weeks, followed by malolactic conversion. The wine aged for another seven months in 100% new American oak barrels, which were hand-stirred weekly.

RECOMMENDED FOOD PAIRINGS:

Poached Salmon, Veal Piccata, Wild Mushroom Tart, Sharp Cheddar Cheese

TECHNICAL DATA:

BLEND: 100% Chardonnay

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.50 g/100 ml

pH: 3.63

CASES CRAFTED: 700

TASTING NOTES:

"This medium-bodied Chardonnay opens with aromas of ripe apple, white peach and lemon zest joined by hints of vanilla, caramel and baking spice. Flavors of honeydew and poached pear are complemented by a touch of coconut with a creamy mouthfeel and vibrant acidity."

- Keith Kenison, Winemaker