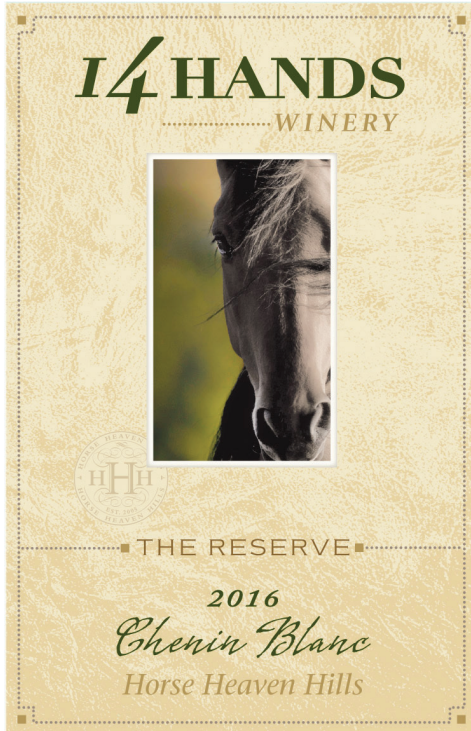


I4 HANDS

.....WINERY

■ THE RESERVE ■

2016 Chenin Blanc
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 picked at the peak of ripeness and pressed quickly.
- The juice was cold-settled for two days before racking off solids into a temperature controlled, stainless steel tank where it fermented for 21 days.
- The fermentation was completed when the ideal balance of alcohol, acidity and sugar was reached.
- Minimal intervention prior to bottling maintained the variety's naturally delicate characters.

RECOMMENDED FOOD PAIRINGS:

Pork Chop with Apples, Smoked Salmon, Triple-Cream Brie, Zucchini Soufflé

TECHNICAL DATA:

BLEND: 100% Chenin Blanc

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.69 g/100 ml

PH: 3.34

CASES CRAFTED: 600

TASTING NOTES:

"This off-dry, light-bodied Chenin Blanc flaunts robust aromas of passion fruit and golden peach giving way to flavors of poached pear and melon, with a delicate mouthfeel and a vibrant finish."

- Keith Kenison, Winemaker