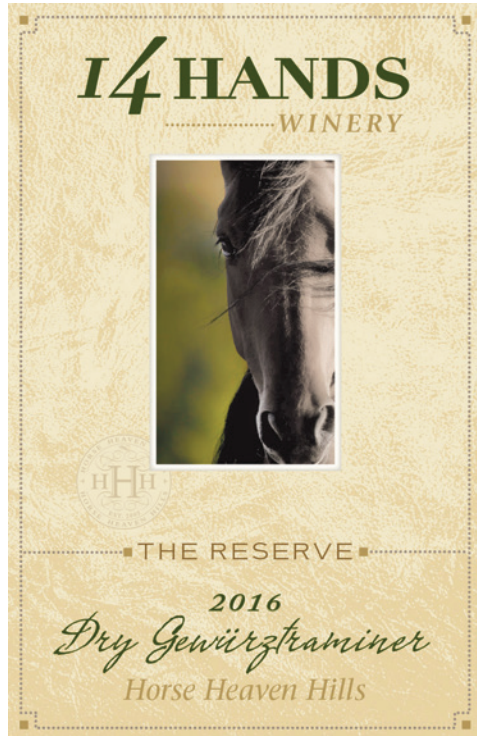


I4 HANDS

.....WINERY

■ THE RESERVE ■

2016 Dry Gewürztraminer 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:

- Bright, aromatic Gewürztraminer from the famed Horse Heaven Vineyard was harvested at the peak of ripeness.
- After gently pressing the fruit, the juice was chilled and settled for 2 days before being racked off solids into a temperature controlled stainless steel tank.
- A long cool fermentation was initiated with Belgian Abbey yeast which is traditionally used for making beer.
- The wine was aged on the lees for over 4 months with stirring occurring weekly.

RECOMMENDED FOOD PAIRINGS:

Pork Tenderloin, Spicy Stir Fry, Chicken Tikka Masala

TECHNICAL DATA:

BLEND: 100% Gewürztraminer

APPELLATION: Horse Heaven Hills

ALCOHOL: 13.0%

TOTAL ACIDITY: 0.61 g/100 ml

PH: 2.90

CASES CRAFTED: 200

TASTING NOTES:

"This dry style of Gewürztraminer presents the variety's classic aromas of exotic spices, lychee and grapefruit with an unusual but fascinating note of India Pale Ale. Citrus characters are repeated on the palate, joined by a creamy mouthfeel and a vibrant, fresh acidity."

- Keith Kenison, Winemaker