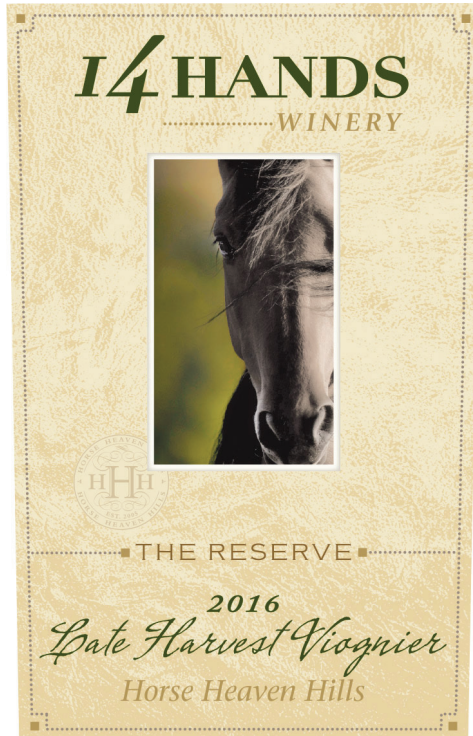


# I4 HANDS

.....WINERY

## ■ THE RESERVE ■

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

#### WINEMAKING:

- Wonderfully ripe fruit was rushed to the winery and quickly, but gently, pressed.
- A long, cool fermentation in a stainless steel tank contributed to both fruity and floral aromas.
- Fermentation was completed when the perfect balance of flavor, sugar, acid and alcohol was achieved.
- Minimal fining and filtration prior to bottling maintained the wine's intense aromas and flavors.

#### RECOMMENDED FOOD PAIRINGS:

Enjoy this wine on its own or with rich desserts such as Cheesecake, Crème Brulee, Strawberries and Cream

#### TECHNICAL DATA:

**BLEND:** 100% Viognier

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 9.5%

**TOTAL ACIDITY:** 0.70 g/100 ml

**PH:** 3.58

**CASES CRAFTED:** 401

#### TASTING NOTES:

*"Our 14 Hands Late Harvest Viognier is fragrant and unctuous. Aromas of orange marmalade and peach compote give way to concentrated flavors of peach turnovers and dried apricots with a hint of honeysuckle. Ample acidity keeps this sweet wine vibrant and makes it a natural pairing for many desserts."*

*- Keith Kenison, Winemaker*