



## THE RESERVE

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:

- Primary fermentation occurred in small stainless steel tanks where the cap was punched down twice daily to extract flavors and build structure.
- The wine aged for about 19 months in 57% new French oak, 5% new American oak and 38% older oak barrels. Malolactic fermentation occurred in barrel.
- Cabernet Sauvignon was blended in to soften the mouthfeel and enhance complexity.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just days before bottling.

### TASTING NOTES:

*"This generous Merlot begins with intoxicating aromas of blueberries, blackberries, black cherries and a subtle toasty note. Ripe, dark fruit flavors deliver sweetness, while firm tannins provide structure and balance, leading to a lengthy, velvety finish."*

*Keith A. Kenison*  
Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS:

Seared Sirloin Strip, Braised Lamb Shank, Slow Roasted Venison Loin

### TECHNICAL DATA:

BLEND: 90% Merlot, 10% Cabernet Sauvignon  
APPELLATION: Horse Heaven Hills  
ALCOHOL: 15.0%  
TA: 0.51 g/100 ml  
pH: 3.86  
CASES CRAFTED: 850