



THE RESERVE

RED BLEND
HORSE HEAVEN HILLS
2016



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TASTING NOTES:

"This expressive Red Blend opens with concentrated aromas of cherry, raspberry and plum with intriguing hints of baking spice, black pepper and Horse Heaven Hills dust. Dense layers of fruit stack up against velvety tannins preceding a luxurious, extended finish."

Keith A. Kenison
Keith Kenison, Winemaker

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:

- Grapes were destemmed, sorted and placed into stainless steel tanks. Fermentation on the skins lasted for 5-7 days and the deep red color and lush tannins were gently extracted by twice-daily pump-overs.
- The wine aged for about 19 months in 46% new French oak, 5% new American oak and 49% older oak barrels. Malolactic fermentation occurred in barrel.
- Each variety was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS:

Beef Tenderloin, Hearty Venison Stew, Portabella Mushroom Lasagna

TECHNICAL DATA:

BLEND: 41% Merlot, 31% Cabernet Sauvignon, 25% Malbec,
2% Syrah, 1% Viognier
APPELLATION: Horse Heaven Hills
ALCOHOL: 14.5%
TA: 0.57 g/100 ml
pH: 3.81
CASES CRAFTED: 852