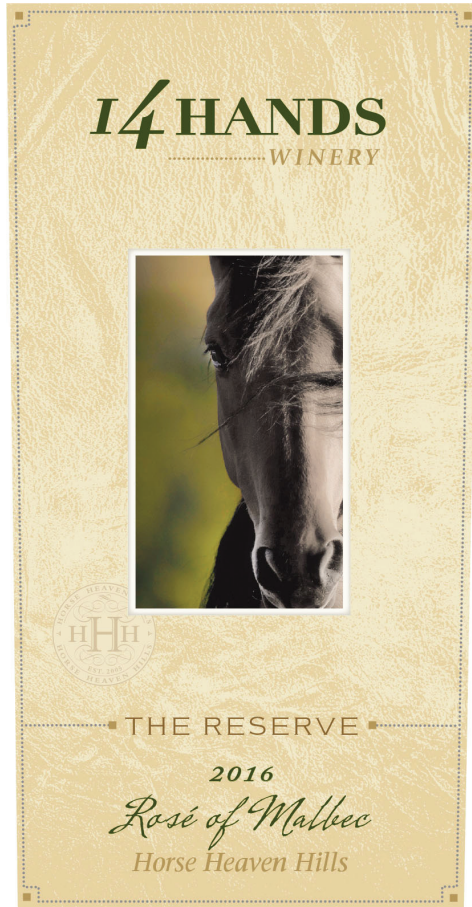


I4 HANDS

.....WINERY

THE RESERVE

2016 Rosé Of Malbec
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:

- Grapes were picked early in the morning on September 10, much earlier than for typical red wine production. The goal was to preserve the variety's pure, fruit character and enough acidity to make a vibrant, fresh Rosé.
- The fruit was fed directly to press and the juice cold-settled for two days before being racked off solids.
- The juice was fermented at cool temperatures in a stainless steel tank for 17 days to emphasize bright fruit character.

RECOMMENDED FOOD PAIRINGS:

Grilled Sausages, Barbecue, Asian Pork Dumplings and a Wide Array of Cheeses

TECHNICAL DATA:

BLEND: 100% Malbec

APPELLATION: Horse Heaven Hills

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.51 g/100 ml

PH: 3.38

CASES CRAFTED: 400

TASTING NOTES:

"This ripe, full-flavored and dry style Rosé of Malbec offers a nose of pomegranate and cranberries. Enjoy lightly chilled to enhance the beautiful array of red fruit flavors of strawberries and watermelon. Juicy acidity complements the fruit which keeps the wine lively and leads to a refreshing finish."

- Keith Kenison, Winemaker