



HORSE HEAVEN HILLS

2017 Single Berry Select

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River.
- Late in the season, the site enjoys early-morning humidity and moderate daytime temperatures in which Botrytis Cinerea thrives.
- Select grapes were left hanging on the vine two months after regular harvest, allowing Botrytis to set in.

WINEMAKING NOTES

- Grapes were left on the vine to ripen until raisined for concentration.
- Berries were individually handpicked from selected clusters. Only Botrytis infected and raisined berries were used to make this wine.
- A long, slow fermentation developed character and complex flavors.

RECOMMENDED FOOD PAIRINGS

- Tarte Tatin, warm peach pie a la mode, crème brulee with fresh berries

TASTING NOTES

Single Berry Select is crafted in the traditional German Trockenbeerenauslese style and is one of the few TBAs in North America. This ultra-rich, concentrated yet elegant wine exudes intense aromas of orange blossom, honey, and sweet spice. Decadent flavors of ripe apricot and honey lead to a long, luscious finish.

TA: 1.84 g/100 mL

PH: 3.08

ALCOHOL: 8.5%

RESIDUAL SUGAR: 32.8 g/100 mL

BLEND: 100% Riesling from block 10WR13-Horse Heaven Hills (V10)

CASE PRODUCTION:

55