

THE RESERVE

CHARDONNAY HORSE HEAVEN HILLS 2017



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TASTING NOTES:

"This medium-bodied Chardonnay opens with aromas of mango, guava and golden peach complemented by hints of vanilla, caramel and baking spice. Flavors of tropical fruits are joined by touches of coconut framed with a creamy mouthfeel and vibrant acidity."

Keith A. Kenison
Keith Kenison, Winemaker

THE VINTAGE:

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, 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.

WINEMAKING:

- Fruit was sourced from a vineyard in the Horse Heaven Hills where temperature is moderated by the Columbia River. Cooler during the day than areas in the interior of the region, this site produces fruit with ripe fruit characters while retaining acidity.
- After gently pressing the fruit, the resulting juice was allowed to cold settle for two days before being racked into 90% new American oak barrels and 10% older American oak barrels.
- Fermentation lasted approximately two weeks, followed by malolactic conversion. The wine aged for another seven months and the barrels were stirred weekly during this time.

RECOMMENDED FOOD PAIRINGS:

Poached Salmon, Veal Piccata, Wild Mushroom Tart,
Sharp Cheddar Cheese

TECHNICAL DATA:

BLEND: 100% Chardonnay
APPELLATION: Horse Heaven Hills
ALCOHOL: 15.0%
TA: 0.51 g/100 ml
pH: 3.60
CASES CRAFTED: 784