

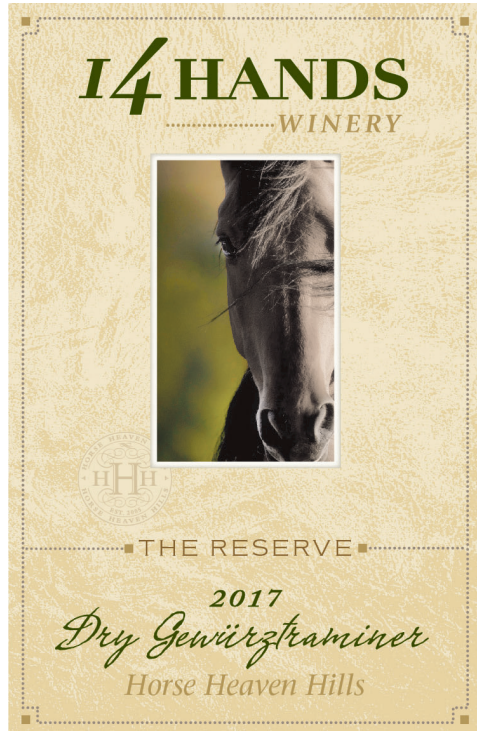
I4 HANDS

.....WINERY

THE RESERVE

2017 Dry Gewürztraminer

Horse Heaven Hills



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:

- Bright, aromatic Gewürztraminer from the famed Horse Heaven Vineyard was harvested at the peak of ripeness.
- After gently pressing the fruit, the juice was chilled and settled for 2 days before being racked off solids into a temperature controlled stainless steel tank.
- A long cool fermentation was initiated with Belgian Abbey yeast, which is traditionally used for making beer.
- The wine was aged on the lees for over 4 months with stirring occurring weekly.

RECOMMENDED FOOD PAIRINGS:

Pork Tenderloin, Spicy Stir Fry, Chicken Tikka Masala

TECHNICAL DATA:

BLEND: 100% Gewürztraminer

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TA: 0.55 g/100 ml

PH: 3.14

CASES CRAFTED: 362

TASTING NOTES:

"This dry style of Gewürztraminer shows grapefruit aromatics with delicate floral notes and an unusual but fascinating hint of India Pale Ale. Citrus characters are repeated on the palate which are joined by a creamy mouthfeel while juicy acidity keeps the wine fresh."

- Keith Kenison, Winemaker