



HORSE HEAVEN HILLS

2017 The Reserve Sangiovese

VINTAGE NOTES

- 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, helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

WINEMAKING NOTES

- Handpicked grapes were destemmed, sorted and placed into a mixture of small open-top stainless steel tanks and concrete tanks.
- Fermentation on the skins lasted for 4-7 days and the ruby red color and lush tannins were gently extracted by twice-daily punch-downs.
- The wine was aged for 16 months in 69% new French oak barrels and 31% older neutral barrels.

RECOMMENDED FOOD PAIRINGS

- Grilled Burgers, Barbequed Chicken, Spaghetti Alla Puttanesca.

TASTING NOTES

This sleek and elegant Sangiovese starts with perfume-like aromas of ripe cherry, rose petal, zesty spices and a hint of earth. A mouthful of red fruit flavors follow with subtle notes of black olive and spice joined by silky tannins and a softer, delicate palate.

ALCOHOL: 15.0%

BLEND: Sangiovese

CASE PRODUCTION:

352