



HORSE HEAVEN HILLS

2018 Reserve Red Wine Blend Coyote Canyon Vineyard

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- The varieties used in this blend benefit from the varied topography of the vineyard, giving each variety different exposure.
- The terrain consists of south-facing slopes that provide excellent sun exposure and protection from cold airflow during the winter months.
- Strong wind patterns in this AVA reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

WINEMAKING NOTES

- Grapes were destemmed, sorted and then fermented in small stainless steel tanks to retain freshness and varietal character.
- The tanks were pumped over twice-daily during fermentation to aerate the wine and enhance aromatics and bouquet.
- Fermentation and aging took place in 20% new and 80% neutral French oak barrels for 20 months.

TASTING NOTES

“This Mourvedre-heavy Rhone-Style red blend brings out the best of each varietal, resulting in a well-balanced, deep, layered experience, which a soft and elegant finish.”

TA: 0.56 g/100mL

PH: 3.80

ALCOHOL: 14.9%

BLEND: 50% Mourvedre, 40% Syrah, 10% Grenache

CASE PRODUCTION:

163