



HORSE HEAVEN HILLS

2018 The Reserve Chardonnay

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 development.
- Warm fall days allowed for full ripeness, while cool nights helped maintain crisp natural acidity.

WINEMAKING NOTES

- Cooler during the day than areas in the interior of the region, this site produces fruit with ripe fruit character while retaining acidity.
- After gently pressing the fruit, the resulting juice cold settled for two days before being racked oak barrels.

RECOMMENDED FOOD PAIRINGS

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

TASTING NOTES

This medium-bodied Chardonnay begins with a heady mix of pear, white peach, and mango aromas, joined by subtle notes of Mandarin orange and baking spice. Vibrant flavors of fresh apple and pear, coupled with touches of tropical fruit and toasted coconut, are supported by a creamy, buttery mouthfeel and lively acidity.

ALCOHOL: 14.5%

BLEND: Chardonnay.

CASE PRODUCTION:

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