



HORSE HEAVEN HILLS

## 2018 The Reserve Dry Gewürztraminer

### 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.

### WINEMAKING NOTES

- 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 stainless steel tank.
- A long cool fermentation was initiated with Belgian Abbey yeast which is traditionally used for making beer.

### RECOMMENDED FOOD PAIRINGS

- Pork Tenderloin, Spicy Stir Fry, Chicken Tikka Masala.

### TASTING NOTES

This dry style of Gewürztraminer presents the variety's classic aromas of exotic spices, lychee and grapefruit with an unusual but fascinating note of Belgian Ale. Citrus characters are repeated on the palate, joined by a creamy mouthfeel and a vibrant acidity that keeps things fresh. - Keith Kenison, Winemaker

ALCOHOL: 13.5%

BLEND: 100% Gewürztraminer

CASE PRODUCTION:

353