



## HORSE HEAVEN HILLS

### 2018 The Reserve Merlot

#### 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

- 100% of the fruit was grown in very warm sites in the heart of the Horse Heaven Hills.

#### WINEMAKING NOTES

- Ripe grapes were destemmed into small stainless-steel tanks and inoculated with various strains of yeast to maximize complexity.
- Racking took place every six months during the 19-month aging process.
- The wine was placed in 34% new French oak, 16% new American oak and 50% older oak barrels.

#### RECOMMENDED FOOD PAIRINGS

- Seared Sirloin Strip, Braised Lamb Shank, Slow Roasted Venison Loin.

#### TASTING NOTES

“This delightfully complex Merlot runs the gamut from red to dark fruit, beginning with aromas of cherry and raspberry which then transform into blackberry, black pepper and a subtle toast. The palate showcases a delicate interweaving of cherry, blackberry, vanilla, dark cocoa and licorice.” -Keith Kenison

TA: 0.56 g/100 mL

PH: 3.74

ALCOHOL: 14.5%

BLEND: 100% Merlot

CASE PRODUCTION:  
503