



HORSE HEAVEN HILLS

2018 The Reserve Pinot Gris

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

- Ripe fruit was picked from a select site in the heart of the Horse Heaven Hills.
- Upon delivery to the winery, clusters were fed directly into a press. The juice was quickly separated from the skins.
- After cold settling for two days, the clean juice was racked off solids into a temperature controlled stainless steel tanks.

RECOMMENDED FOOD PAIRINGS

- Creamy pasta, smoked salmon, Dungeness crab with lemon and grilled chicken

TASTING NOTES

The Reserve Pinot Gris offers a wide array of fruit aromas including apple, melon, pear and lime. Citrus and stone fruit flavors are complemented by a round, rich mouthfeel, showing just enough acidity to keep things fresh.

ALCOHOL: 13.0%

BLEND: 100% Pinot Gris

CASE PRODUCTION:

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