



HORSE HEAVEN HILLS

2018 The Reserve Rosé

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

- Fruit was predominantly sourced from cool vineyard sites in the Horse Heaven Hills where temperature is moderated by the Columbia River.
- Picked at white grape levels of sugar and acid, the berries were sent directly to press where the juice was gently extracted from the skins.
- A cool fermentation lasted approximately two weeks. Minimal fining and a light filtration occurred just prior to bottling

RECOMMENDED FOOD PAIRINGS

- Prosciutto wrapped melon, pan seared Ahi tuna, roasted pork with herbs, Nicoise salad

TASTING NOTES

This elegant Rosé offers delicate aromas of freshly cut strawberries and raspberries with an intriguing mineral undertone. Bright flavors of white peaches and red berries give way to vibrant acidity and an uplifting, refreshing finish.

TA: 0.75 g/100 mL

PH: 3.04

ALCOHOL: 11.5%

BLEND: 74% Syrah, 14% Pinot Gris & 12% Cabernet Franc

CASE PRODUCTION:

192