



HORSE HEAVEN HILLS

2018 The Reserve Sauvignon Blanc

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

- Grapes were sourced from a vineyard in the Horse Heaven Hills where temperature is moderated by the Columbia River.
- The fruit was crushed into a small stainless steel tank where the juice remained in contact with the skins for 48 hours.
- Fermentation lasted approximately two weeks. The finished wine is 92% stainless, maintaining fresh aromatics and fruit flavors and 8% barrel.

RECOMMENDED FOOD PAIRINGS

- Oysters on the half shell, garlic prawns, Thai spiced fish cakes, pea soup

TASTING NOTES

This racy style of Sauvignon Blanc opens with aromas of musky grapefruit & box elder with hints of passion fruit. Bright citrus flavors, joined by a touch of under ripe mango, finish with a mouthwatering, juicy finish.

TA: 0.74 g/100 mL

PH: 3.06

ALCOHOL: 11.0%

BLEND: 100% Sauvignon Blanc

CASE PRODUCTION:

352