



HORSE HEAVEN HILLS

2019 The Reserve Pinot Gris

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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

This reserve Pinot Gris explodes with intense aromas of melon, white peach, lime and grapefruit, all underscored by a subtle floral note. Citrus and stone fruit flavors are joined by a hint of almond, ending with a refreshing, tangy finish.

TA: 0.69 g/100 mL

PH: 3.22

ALCOHOL: 12.5%

BLEND: Pinot Gris.

CASE PRODUCTION:

459