



TA: 0.55 g/100mL

PH: 3.57

ALCOHOL: 12.5%

BLEND:

100% Pinot Gris

HORSE HEAVEN HILLS

2023 The Reserve Pinot Gris

VINTAGE NOTES

- The 2023 vintage started with a cool spring, followed by ideal conditions during the summer with warm days and cool nights perfect for grape maturity and flavor development.
- Lower yields, uniform canopies and even ripening contributed to exceptional quality.
- Harvest began earlier than usual with grapes showing excellent ripe flavor profiles, natural acidity, and nice tannins.
- Winemakers indicate the 2023 vintage in Washington is set to become one of the best in a long time.

VINEYARD NOTES

- The Horse Heaven Hills in Eastern Washington benefits from favorable weather conditions ideal for producing high quality grapes.
- Desert like conditions and little rain during the growing season allows for precise vine growth patterns through irrigation practices.
- Warm days and cool nights produce intensely flavored fruit balanced with bright acidity.

WINEMAKING NOTES

- Ripe fruit was rushed to the winery and quickly pressed to separate the juice from the skins and seeds.
- A cool fermentation in stainless steel tanks took place over the course of three weeks, preserving the intense fruit aromatics.
- Minimal fining and filtration prior to bottling maintained the wine's intense aromas and flavors.

RECOMMENDED FOOD PAIRINGS

- Creamy pasta, smoked salmon, Dungeness crab

TASTING NOTES

This highly aromatic Pinot Gris offers aromas of apple, peach, and honeysuckle. Flavors of stone fruits and hints of citrus are accentuated by juicy, mouth-watering acidity.