



HORSE HEAVEN HILLS

## 2016 The Reserve Syrah

### VINTAGE NOTES

- A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

### WINEMAKING NOTES

- Grapes were destemmed, sorted and placed into a stainless steel tank.
- A small portion of Viognier was co-fermented with the Syrah, adding a floral lift to the wine's aromatics.
- Fermentation on the skins lasted for 5-7 days and the deep red color and lush tannins were gently extracted by twice-daily pump-overs.

### TASTING NOTES

This concentrated Syrah erupts with aromas of dark fruits joined by subtle floral and earthy undertones. Dense flavors of black currant, blackberry and plum and are accompanied by hints of black pepper and anise. Plush tannins provide great mouth filling structure and carry a lengthy finish.

ALCOHOL: 15.0%

BLEND: 97.5% Syrah, 2.5% Viognier

CASE PRODUCTION:

756