



HORSE HEAVEN HILLS

2017 The Reserve Tempranillo

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler spring temperatures along with ample soil moisture from winter precipitation, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

WINEMAKING NOTES

- Grapes were destemmed and crushed with approximately 30% whole berries remaining.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.
- Initial fermentation was conducted in small stainless steel tanks where punchdowns or pumpovers took place twice daily.

TASTING NOTES

This warm site Tempranillo flaunts a host of fruit aromatics including blackberry, purple plum and black cherry. Intense dark fruit flavors are repeated on the palate, joined by subtle notes of tobacco and spice, rounded out with a plush mouthfeel, ending with a lengthy finish.

ALCOHOL: 15.0%

BLEND: 100% Tempranillo

CASE PRODUCTION:

350