Reserve

LABEL: HERITAGE BLEND | **AVA:** HORSE HEAVEN HILLS | **VIN:** 2016

WINEMAKER'S NOTES

This blend shows a beautiful nose of blackberry preserves and chocolate covered cherries with notes of warm baking spices and sweet caramel. The ripe fruit combined with sleek tannins create a wine that is broad and powerful yet elegant. The ripe flavors in the mouth lead into a soft, lingering mocha finish with a touch of bright acidity that leaves you wanting more.

VINEYARD SOURCING

The grapes for this wine come from our Estate Vineyards in the Horse Heaven Hills. The fruit is exposed to long, hot, summer days with cool nights allowing uniform ripening, flavor development, bright acidity, and rich dark color. The Syrah and Malbec come from our Spice Cabinet Vineyard, Merlot from Dead Canyon Vineyard, and the Cabernet from our Big Teepee Vineyard.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September gave us ample fruit flavor development balanced with bright acidity.

WINEMAKING

During harvest, these grapes were sorted in the vineyard to remove "MOG" (Materials other than Grapes) with our state of the art harvesters and sorting equipment. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless stell tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 18 months before being blended together for bottling.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 42% Syrah, 38% Merlot, 11% Cabernet Sauvignon, 9% Malbec
Alcohol: 14.5%
T.A: 0.41 g/100 ml
pH: 3.82

ACCLAIM, VINTAGE 2016:
92 points - James Suckling