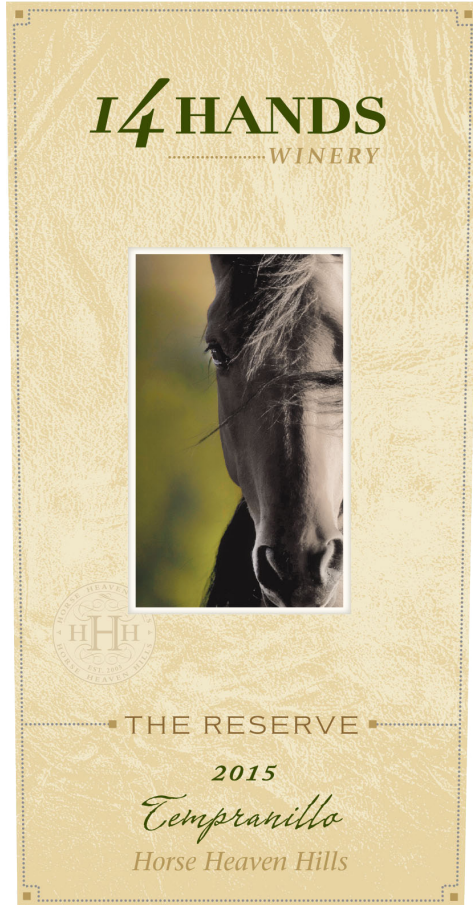


THE RESERVE

2015 Tempranillo
Horse Heaven Hills



THE VINTAGE:

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

WINEMAKING:

- Grapes were destemmed and crushed with 30% whole berries remaining.
- Grapes were cold-soaked for 2 days then fermented for 6-10 days on skins in a stainless steel tank.
- Following fermentation the wine was placed exclusively into neutral barrels and aged for 18 months in order to maintain its fruit aromatics and unique varietal characteristics.

RECOMMENDED FOOD PAIRINGS:

Lamb chops, tenderloin, hanger steak, mushrooms

TECHNICAL DATA:

BLEND: 92% Tempranillo, 8% Malbec

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TA: 0.61 g/100 ml

PH: 3.94

CASES CRAFTED: 150

TASTING NOTES:

"This is a very food-friendly Tempranillo that is very savory and old-world in style. Aromas of dry fig, sage and pomegranate lead to a rich yet soft finish which begs to be paired with your favorite tapas."

- Keith Kenison, Winemaker