



HORSE HEAVEN HILLS 2018 H3 Chardonnay

ADDITIONAL NOTES

The vineyards in Horse Heaven Hills are the source and inspiration behind the H3 wines.

VINEYARD NOTES

- The Horse Heaven Hills vineyards are dry with little precipitation due to the rain shadow effect from the Cascade Mountain range.
- The south-facing slopes provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the vineyards reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

WINEMAKING NOTES

- The grapes were pressed quickly but gently. 60% of the juice was fermented in a combination of new French and new American oak.
- 40% of the juice was fermented in stainless steel to retain the minerality and fruit-forward characteristics of the wine.
- All barrels were hand stirred weekly; the wine aged in barrel for a total of nine months.

RECOMMENDED FOOD PAIRINGS

- Alaskan Cod Chowder, Pan Seared Scallops and Roasted Pork Loin with Pineapple Glaze.

TASTING NOTES

This Chardonnay is perfectly balanced, delivering aromas of green mango and poached pear, with flavors of ripe Gala apples, and a seductive and juicy finish.

TA: 0.63 gm/100mL

PH: 3.61

ALCOHOL: 13.5%

BLEND:

Chardonnay.