



2016 Edge of Heaven Blend

H O R S E H E A V E N H I L L S



WINEMAKER'S NOTES

Aromas of ripe black cherry and plum with notes of milk chocolate, coffee, sweet smoke and pipe tobacco lend to a balance of plush fruit and powdery tannins in the mid-palate, ending with a long lingering finish with notes of bing cherry and spice.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed 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. Well balanced crop levels have allowed us to create wines with great depth and concentration.

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 and October. The warm days and cool nights of 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 steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins.

TECHNICAL NOTES

AppellationHorse Heaven Hills
Blend39% Merlot, 31% Syrah, 16% Malbec, 5% Grenache,
5% Petit Verdot, 4% Cabernet Sauvignon
Alcohol13.9%
T.A.0.45 g/100 ml
pH3.87

