

Hot to Trot

14 HANDS

2010 Hot to Trot White Blend

WASHINGTON STATE

TASTING NOTES

"This refreshing white blend displays intense aromas of peach compote with tropical and floral nuances. On the palate, flavors of fresh apple, pear and melon are balanced by juicy acidity and ends with a bright, vibrant finish."

- KEITH KENISON, WINEMAKER

VINTAGE:

- The 2010 vintage was cooler than past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced ripeness and flavor development with extraordinary natural acidity.

WINEMAKING:

- Grapes were sourced from vineyards throughout Washington state including Horse Heaven Hills, Wahluke Slope, Columbia Valley and Yakima Valley.
- A number of white varieties, including Chardonnay, Pinot Gris and Viognier, were fed directly into pneumatic presses where the juice was quickly liberated from the skins and seeds.
- After 24-48 hours of cold settling, the juice was clean racked away from the grape solids and inoculated with yeast to initiate temperature controlled fermentations lasting 14-20 days.
- Each variety fermented separately, mostly in stainless steel to promote fresh flavors and aromatics. A small portion was fermented in neutral barrels and aged on the lees to enhance mouth-feel.
- The final blend was created just a few weeks prior to bottling. Light fining and filtration ensure stability and freshness.



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WHITE BLEND
WASHINGTON STATE

ALC. 13.0% BY VOL.

WHITE WINE

ALCOHOL

13.0%

TOTAL ACIDITY

0.67 g/100mL

PH

3.42

BLEND

Predominantly Chardonnay, Pinot Gris and Viognier