



Hatfield's Fuse

2024 - 41% PINOT GRIS, 39% RIESLING, 20% VIOGNIER

WINE MAKING

The fruit for the 2024 Hatfield's Fuse was sourced from the Sustainable WA certified Andrews Family Vineyards in the Horse Heaven Hills AVA in Washington State. Each block of fruit was harvested separately at its ideal combination of sugar, acid, and flavour, with a vision not only to each individual wine, but to how the blend would work as a whole. This approach allowed us to work simply in the cellar while putting together a beautifully balanced and nuanced wine. We also incorporated a few hours of skin contact into the processing on a few of the lots to push the aromatic intensity and mouthfeel of the wine.

The various components are selected to bring a piece to the whole. The Pinot Gris brings orchard fruit and stone fruit as well as a boost to the texture of the overall blend, the Riesling brings brilliant acidity and a beautiful citrus component, and the Viognier brings a floral character, while also having a huge contribution towards the mouthfeel of the blend. Every component in the wine has a specific role to play, and in 2024 they are all performing their roles beautifully!

TASTING NOTES

Colour: Pale Straw.

Nose: Lemon, clementine, pear, green apple, and white peach.

Palate: A juicy attack of lemon, orange, florals, and peach, with lively acidity carrying through the mid-palate. Orchard fruits take over from there and the texture builds through the long finish. Great balance, freshness, and fruit character from start to finish.

PAIRING

Poached salmon, pork schnitzel, roasted chicken, or creamy pasta dishes.

VARIETAL PROFILE

ORIGIN	WASHINGTON STATE
ALCOHOL	12.5%
CASES PRODUCED	3305
CSPC	243629



BLASTED
CHURCH