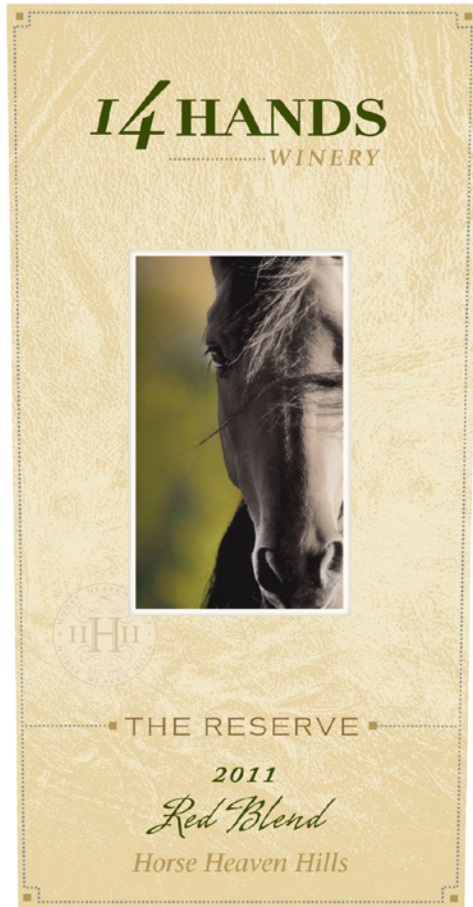


I4 HANDS

.....WINERY

■ THE RESERVE ■

2011 Red Blend *Horse Heaven Hills*



THE VINTAGE:

Cool temperatures during the spring delayed bud break and bloom by three to four weeks. Consistently warm summer temperatures lengthened the ripening period. Many sites began harvest three weeks later normal. Warm, dry days in October allowed the grapes to hang a bit longer, creating depth without sugar accumulation.

WINEMAKING:

- 56% of the fruit was sourced from sites in the Horse Heaven Hills near the temperature moderating Columbia River.
- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- A twice daily pumpover regime was used to extract color and flavors.
- When the desired tannin structure was achieved, the wine was drained away from the skins and placed into 60% new oak barrels, both French and American.
- Malolactic fermentation occurred in barrel.
- Racking took place every three months during the 29+ month aging process.
- All varieties were vinified separately with blending occurring just prior to bottling.

RECOMMENDED FOOD PAIRINGS:

Braised Lamb Shank, Hearty Venison Stew, Portabella Mushroom Lasagna

TECHNICAL DATA:

BLEND: 32% Cabernet Sauvignon, 29.5% Merlot, 29.5% Malbec & 9% Petit Verdot

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.56 g/100 ml

pH: 3.72

CASES CRAFTED: 300

TASTING NOTES:

"This fresh, vibrant Red Blend opens with aromas of ripe plums and bright red fruits with subtle hints of herbs. Intense flavors of berries and cherries are complemented by notes of spice and dark chocolate, supported by silky tannins, ending with a prolonged and seamless finish."

- Keith Kenison, Winemaker