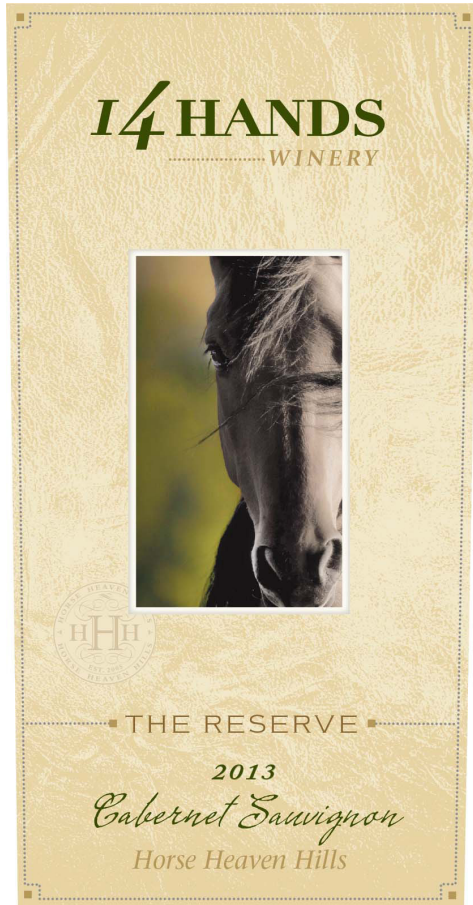


I4 HANDS

.....WINERY

■ THE RESERVE ■

2013 Cabernet Sauvignon Horse Heaven Hills



THE VINTAGE:

- After a “classic” Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

WINEMAKING:

- Over 82% of the fruit was sourced from very warm sites in the heart of the Horse Heaven Hills. The remainder came from a temperature moderated Horse Heaven Hill site near the Columbia River.
- The wine aged for nearly 18 months in 74% new oak barrels, both French and American. Malolactic fermentation occurred in barrel.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS:

Grilled Rib Eye Steak, Sundried Mushroom Tart, Chocolate Espresso Cake

TECHNICAL DATA:

BLEND: 100% Cabernet Sauvignon

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.57 g/100 ml

PH: 3.73

CASES CRAFTED: 630

TASTING NOTES:

“This substantial Cabernet shows concentrated aromas of red fruits with notes of dried herbs and an intriguing hint of dust. Rich flavors of Bing cherry, black currant and blueberry compote are joined by touches of anise, while silky tannins provide mouth-filling structure. The finish is lengthy and persistent.”

- Keith Kenison, Winemaker