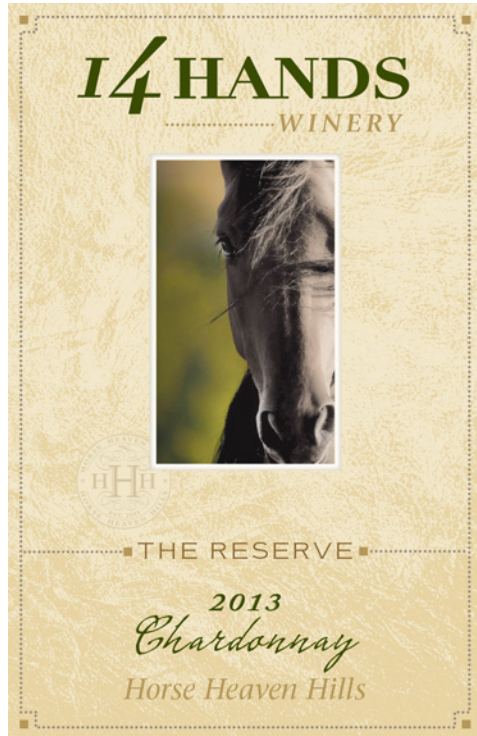


I4 HANDS

.....WINERY

THE RESERVE

2013 Chardonnay
Horse Heaven Hills



THE VINTAGE:

Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season. 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 mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

WINEMAKING:

- Fruit was sourced from two distinctively different sites; one a cooler area moderated by the Columbia River, the other a warmer area in the interior of the Horse Heaven Hills.
- Upon delivery to the winery, clusters were fed directly into a press.
- The juice cold settled for two days before being racked into new American oak barrels.
- Inoculation with Chanson and Prise de Mousse yeast initiated the fermentations which lasted approximately one month, followed by malolactic fermentation.
- The wine aged for nearly 8 months in barrels, which were hand-stirred weekly during 7 of those months.
- Individual barrels were selected by taste to create the final blend.
- Light fining and filtration, just prior to bottling, assured stability and freshness.

RECOMMENDED FOOD PAIRINGS:

Poached Salmon with Butter Sauce, Veal Piccata, Wild Mushroom Tart and Sharp Cheddar Cheese

TECHNICAL DATA:

BLEND: over 99% Chardonnay
APPELLATION: Horse Heaven Hills
ALCOHOL: 14.5%
TOTAL ACIDITY: 0.47 g/100 ml
pH: 3.55
CASES CRAFTED: 300

TASTING NOTES:

"This full bodied Chardonnay opens with attractive aromas of ripe apple and melon, joined by nuances of butter and sweet vanilla. Ripe white orchard fruit flavors are complemented by a creaminess that gives weight and is matched by a vibrant acidity. Harmony, balance and a long, lush finish make this wine enjoyable on its own or with your favorite richly flavored foods."

- Keith Kenison, Winemaker