

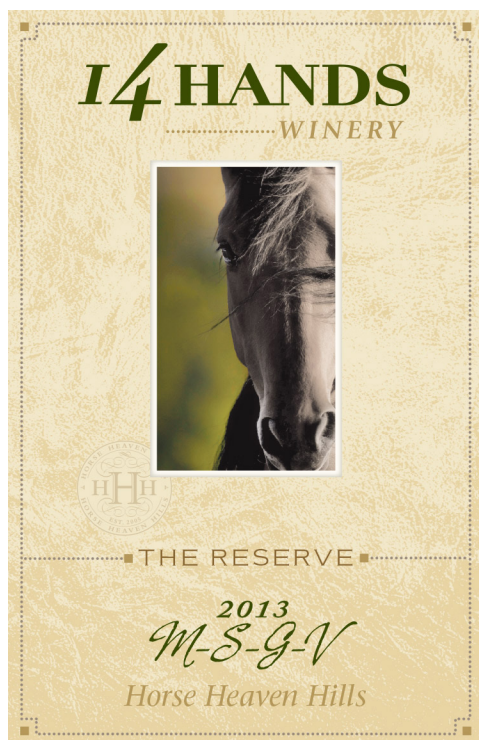
# I4 HANDS

.....WINERY

## THE RESERVE

### 2013 M-S-G-V Red Blend

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:

- All of the fruit was sourced from very warm sites in the heart of the Horse Heaven Hills.
- Mourvedre, Syrah, Grenache and Viognier were fermented together to marry all of the varietals together.
- The wine was aged for nearly 20 months in 60% new French oak barrels. Malolactic fermentation occurred in barrel.
- Racking took place every three months during the aging period.

#### RECOMMENDED FOOD PAIRINGS:

Braised Beef Short Ribs, Roasted Pork Shoulder, French Onion Soup, Mushrooms Baked with Thyme

#### TECHNICAL DATA:

**BLEND:** 33% Mourvedre, 32% Syrah,  
23% Grenache, 12% Viognier

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 0.56 g/100 ml

**PH:** 3.76

**CASES CRAFTED:** 381

#### TASTING NOTES:

*“This medium bodied Red Blend, inspired by the Rhone region of France, opens with enticing aromas of blueberries and black currants with touches of violets and licorice. Bright, blackberry flavors transition into mocha on the palate, while silky tannins sustain a prolonged and seamless finish.”*

*- Keith Kenison, Winemaker*