

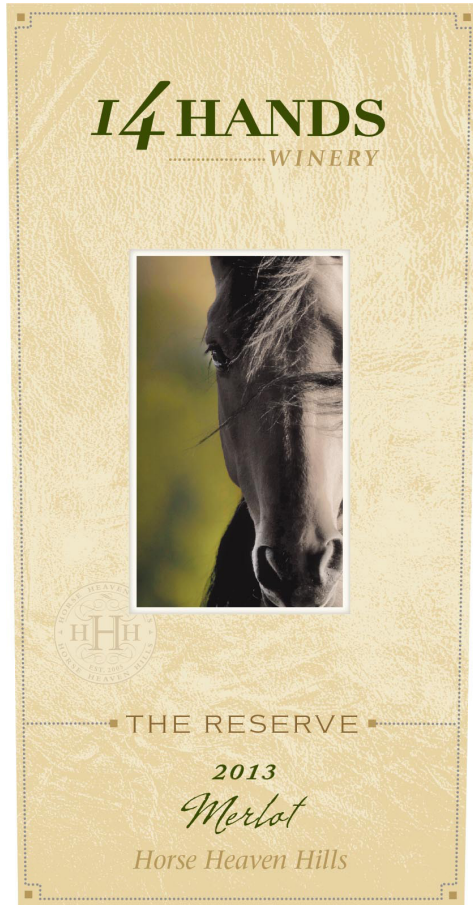
# I4 HANDS

.....WINERY

## THE RESERVE

2013 Merlot

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:

- 75% of the fruit was sourced from very warm sites in the heart of the Horse Heaven Hills. The remainder came from temperature moderated Horse Heaven Hill sites near the Columbia River.
- The wine ages for nearly 18 months in 56% new oak barrels, both American and French. Malolactic fermentation occurred in barrel.
- Cabernet Sauvignon was blended in to soften the mouth feel and enhance fruit character.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

### RECOMMENDED FOOD PAIRINGS:

Seared Sirloin Strip, Braised Lamb Shank, Grilled Salmon with Mushrooms

### TECHNICAL DATA:

**BLEND:** 96% Merlot and 4% Cabernet Sauvignon

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 0.54 g/100 ml

**PH:** 3.72

**CASES CRAFTED:** 622

### TASTING NOTES:

*“This focused Merlot begins with intense aromas of blackberry and ripe plum, showing subtle undertones of licorice, tobacco and earth. Rich dark fruit flavors are supported by firm, chewy tannins ending with a generous, lengthy finish.”*

*- Keith Kenison, Winemaker*