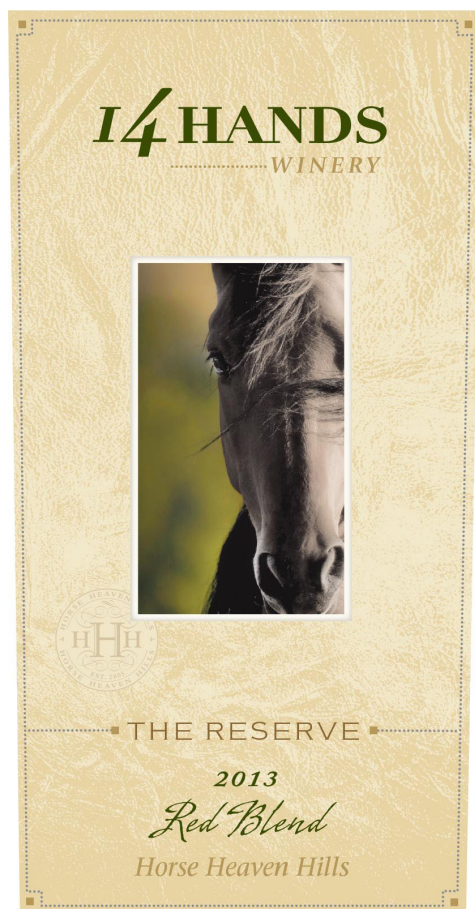


I4 HANDS

.....WINERY

THE RESERVE

2013 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:

- 89% 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 aged for nearly 18 months in 44% new oak barrels, both American and French. Malolactic fermentation occurred in barrel.
- Each varietal was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS:

Beef Tenderloin, Hearty Venison Stew, Portabella Mushroom Lasagna

TECHNICAL DATA:

BLEND: 55% Merlot, 25% Cabernet Sauvignon,
13% Cabernet Franc and 7% Malbec

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.54 g/100 ml

PH: 3.73

CASES CRAFTED: 625

TASTING NOTES:

“This Red Blend opens with intense aromas of black cherries and blackberries with notes of tobacco and dust. Concentrated flavors of dark fruits are joined by hints of cocoa. Velvety tannins provide great structure and the finish goes on and on.”

- Keith Kenison, Winemaker