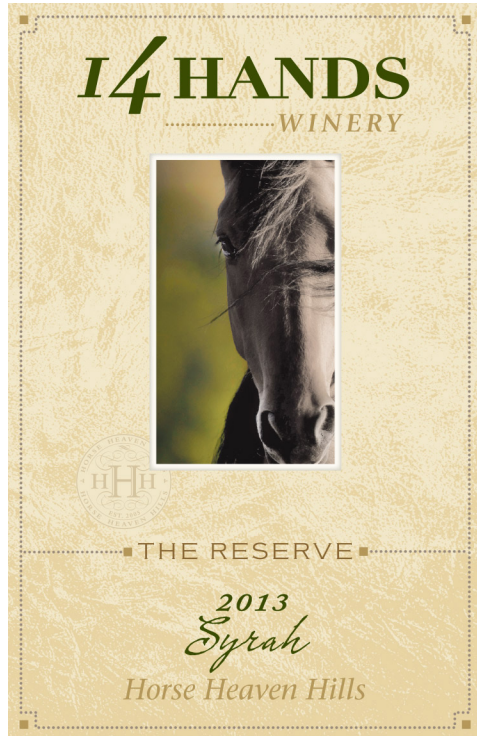


I4 HANDS

.....WINERY

THE RESERVE

2013 Syrah
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:

- A small portion of Viognier was co-fermented with the Syrah to add a floral lift.
- The wine was aged for nearly 20 months in 28% new oak barrels, both French and American. Malolactic fermentation occurred in barrel.
- Racking took place every three months during the aging period.

RECOMMENDED FOOD PAIRINGS:

Carolina Pulled Pork, Duck, Venison, Barbecued Beef Brisket, Strongly Flavored Cheeses

TECHNICAL DATA:

BLEND: 98% Syrah, 2% Viognier

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.59 g/100 ml

PH: 3.80

CASES CRAFTED: 379

TASTING NOTES:

“This full bodied Syrah offers aromas of dark fruits, featuring black cherries and subtle floral notes. Rich, concentrated fruit flavors are supported by velvety tannins that create a plush mouthfeel and lead to a lengthy mocha latte finish.”

- Keith Kenison, Winemaker