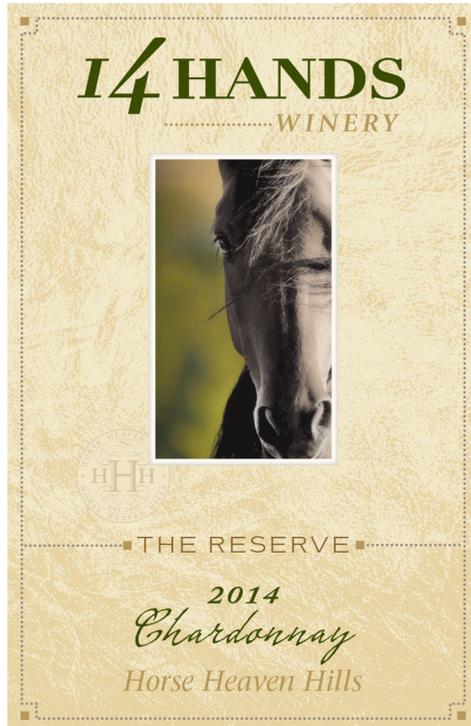


# I4 HANDS

.....WINERY

## THE RESERVE

2014 Chardonnay  
Horse Heaven Hills



### THE VINTAGE:

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

### WINEMAKING:

- Fruit was sourced from a vineyard where temperature is moderated by the Columbia River. Cooler during the day than areas in the interior of the Horse Heaven Hills, this site produces fruit with ripe fruit characters while retaining acidity resulting in a big but balanced wine.
- After being fed directly to press, the juice cold-settled for two days before being racked into oak barrels.
- Fermentation lasted approximately one month, followed by malolactic conversion. The wine aged for about 6 months in 100% new American oak barrels, which were hand-stirred weekly.

### RECOMMENDED FOOD PAIRINGS:

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

### TECHNICAL DATA:

**BLEND:** 100% Chardonnay

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 0.50 g/100 ml

**PH:** 3.48

**CASES CRAFTED:** 308

### TASTING NOTES:

*"This full bodied Chardonnay opens with aromas of melon and pear, joined by notes of lemon, butter, spice and sweet vanilla. Ripe flavors of apples and peaches are complemented by a creamy mouth feel and balanced by vibrant acidity. A lengthy, rich finish make this wine enjoyable on its own or paired with intensely flavored foods."*

*- Keith Kenison, Winemaker*