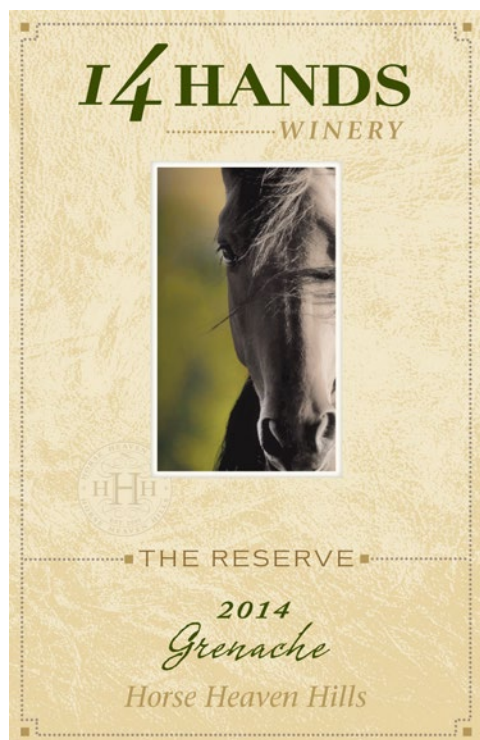


I4 HANDS

.....WINERY

THE RESERVE

2014 Grenache
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 picked at the peak of ripeness, destemmed, sorted and placed into small open-top fermenters with a percentage of the berries not being crushed.
- A small amount of fruit was whole-cluster fermented.
- The wine was put into predominantly older barrels with only 11% new French oak. Malolactic conversion took place in barrel and aging stretched for nearly 19 months.
- Lots were kept separate during aging with blending occurring just prior to bottling.

RECOMMENDED FOOD PAIRINGS:

Slow Cooked Pork or Lamb, Goulash, Moroccan Tagines

TECHNICAL DATA:

BLEND: 89% Grenache, 11% Syrah

APPELLATION: Horse Heaven Hills

ALCOHOL: 15.5%

TOTAL ACIDITY: 0.49 g/100 mL

PH: 3.65

CASES CRAFTED: 399

TASTING NOTES:

"This lively Grenache opens with intriguing aromas of blueberries and violets with hints of pastry. The wine blooms on the palate with a rich core of red fruit flavors and silky tannins that provide a structured, lush mouthfeel."

- Keith Kenison, Winemaker