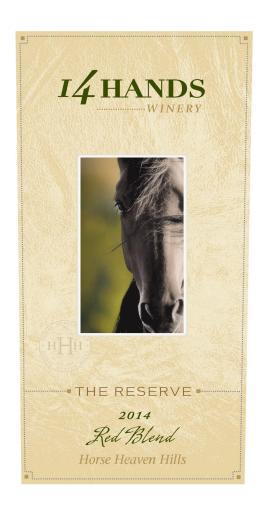


THE RESERVE





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:

- The wine aged for nearly 17 months in 29% 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: 31% Merlot, 30% Cabernet Sauvignon, 22% Cabernet Franc, 17% Malbec

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.58 g/100 ml

PH: 3.73

CASES CRAFTED: 633

TASTING NOTES:

"This complex Red Blend opens with concentrated aromas of dark fruits and violets with captivating hints of spice and dust. Dense flavors of boysenberry syrup are joined by notes of cherry and raspberry preserves. Velvety tannins provide great structure and the finish goes on and on."

- Keith Kenison, Winemaker