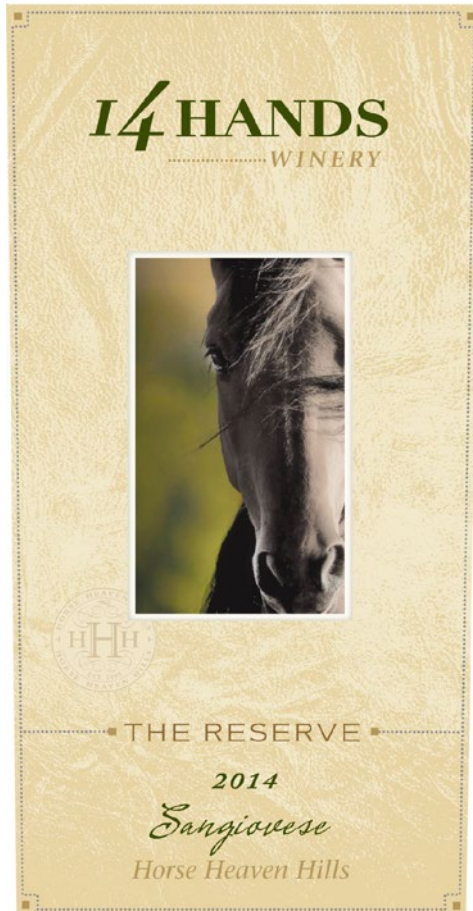


I4 HANDS

.....WINERY

THE RESERVE

2014 Sangiovese
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:

- This is the first bottling of Sangiovese produced by 14 Hands.
- All of the fruit was sourced from very warm sites in the heart of the Horse Heaven Hills.
- Fermentation on the skins lasted for 5–7 days, depending on the lot.
- Ruby red color and lush tannins were gently extracted by twice-daily pump-overs or punch-downs.
- The wine was aged for 19 months in predominantly older barrels with only 15% being new French oak.
- Cabernet Sauvignon was blended in to augment Sangiovese's cherry flavors and to enhance structure.

RECOMMENDED FOOD PAIRINGS:

Grilled Burgers, Barbecued Chicken,
Spaghetti Alla Puttanesca

TECHNICAL DATA:

BLEND: 75% Sangiovese, 25% Cabernet Sauvignon

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.53 g/100 mL

PH: 3.76

CASES CRAFTED: 400

TASTING NOTES:

"This sleek and elegant Sangiovese starts with perfume-like aromas of ripe cherry, rose petal, white pepper and a hint of earth. A mouthful of Rainier cherry flavors follow with subtle notes of black olive and vanilla joined by silky tannins and a supple texture."

- Keith Kenison, Winemaker