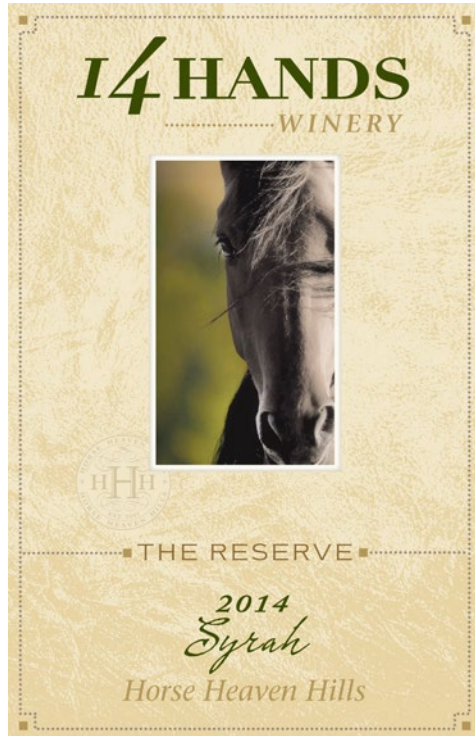


I4 HANDS

.....WINERY

THE RESERVE

2014 Syrah
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:

- A small portion of Viognier was co-fermented with the Syrah to add a floral lift.
- The wine was aged for nearly 19 months in 77% new French oak barrels, with the balance being predominantly older American oak. Malolactic conversion 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: 99% Syrah, 1% Viognier

APPELLATION: Horse Heaven Hills

ALCOHOL: 15.0%

TOTAL ACIDITY: 0.60 g/100 mL

PH: 3.82

CASES CRAFTED: 400

TASTING NOTES:

"This classic Washington terroir driven Syrah offers a bowl full of dark fruit aromas complemented by a suggestion of wet stone and an appealing smoky nuance. Rich, concentrated fruit flavors trend toward blackberry syrup while the mouthfeel is fleshy with nearly chewy tannins."

- Keith Kenison, Winemaker