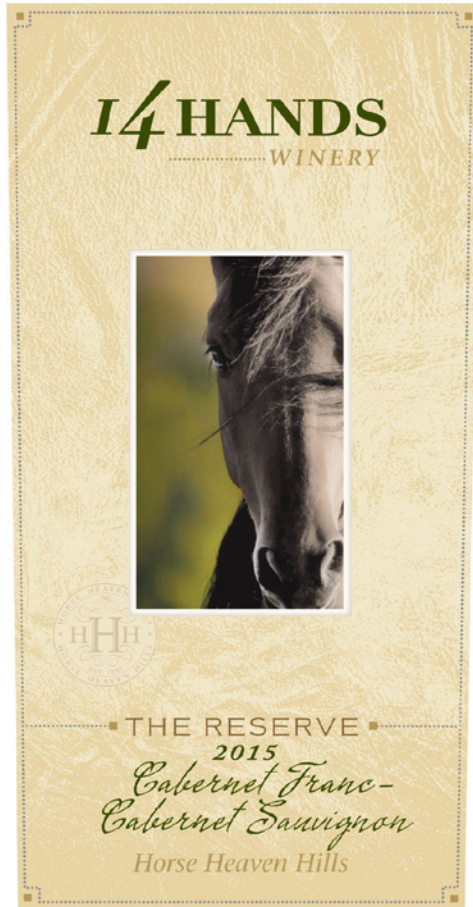


# I4 HANDS®

.....WINERY

## THE RESERVE

### 2015 Cabernet Franc-Cabernet Sauvignon Horse Heaven Hills



#### THE VINTAGE:

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

#### WINEMAKING:

- Cabernet Franc and Cabernet Sauvignon were fermented together with the former providing a fruity core and the latter adding richness and body.
- The wine was aged for nearly 18 months in 30% new French oak barrels. Malolactic fermentation occurred in barrel.
- Racking took place every three months during the aging process.

#### RECOMMENDED FOOD PAIRINGS:

Lamb Chops, Red Chile Enchiladas, Hearty Beef Stew, Smoked Duck

#### TECHNICAL DATA:

**BLEND:** 69% Cabernet Franc, 31% Cabernet Sauvignon

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.5%

**TA:** 0.59 g/100 ml

**PH:** 3.79

**CASES CRAFTED:** 150

#### TASTING NOTES:

*"This very aromatic, fruit-forward Cabernet blend is just full of red and black fruits. Aromas of blueberry, cherry and plum lead to a juicy, palate-enveloping body where earth and fruit carry on to a lengthy finish."*

- Keith Kenison, Winemaker