

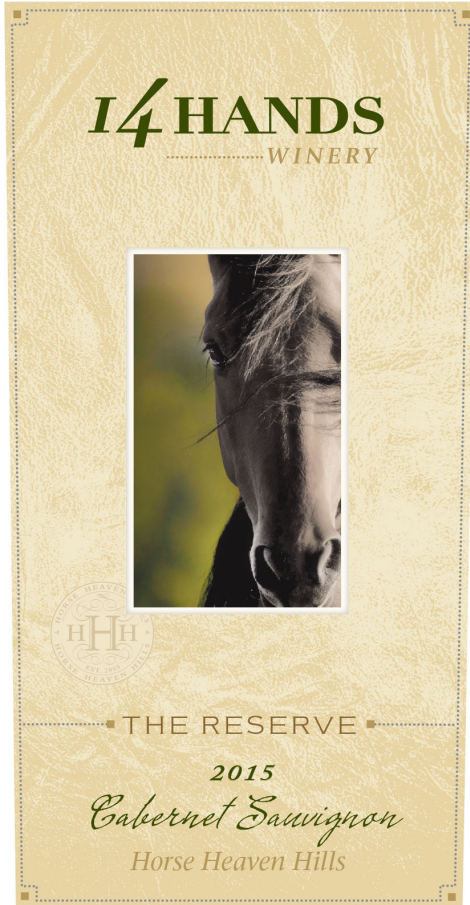
# I4 HANDS®

.....WINERY

## THE RESERVE

### 2015 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:

- Initial fermentation occurred in a mixture of concrete, oak and stainless steel tanks to help the grapes express themselves in three different ways to bring complexity to the final blend.
- The wine aged for nearly 17 months in 44% new French oak barrels. Malolactic fermentation occurred in barrel.
- Merlot was blended in to enhance tannin structure.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

#### RECOMMENDED FOOD PAIRINGS:

Grilled Rib Eye Steak, Sundried Mushroom Tart, Chocolate Espresso Cake

#### TECHNICAL DATA:

**BLEND:** 85% Cabernet Sauvignon, 15% Merlot

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.5%

**TA:** 0.58 g/100 ml

**PH:** 3.75

**CASES CRAFTED:** 791

#### TASTING NOTES:

*"This robust Cabernet shows concentrated aromas of black cherry with hints of mint and earth notes. Rich, dense flavors of blackberry, currant and plum are joined by touches of licorice, while velvety tannins provide mouth-filling structure."*

- Keith Kenison, Winemaker