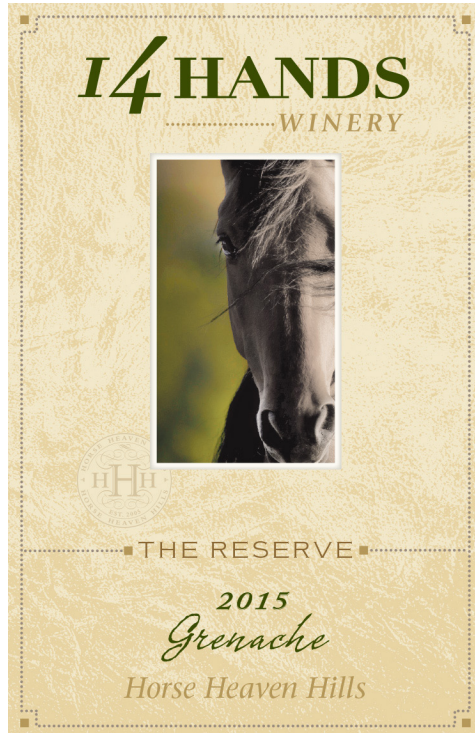


I4 HANDS

.....WINERY

THE RESERVE

2015 Grenache
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:

- Fruit was picked at the peak of ripeness, destemmed, sorted and placed into small stainless steel fermenters with a percentage of the berries not being crushed.
- A small amount of fruit was whole-cluster fermented.
- The wine was put into half new French oak and half neutral oak to build structure yet retain fruit and varietal characteristics. Malolactic conversion took place in barrel and aging stretched for nearly 17 months.

RECOMMENDED FOOD PAIRINGS:

Slow Cooked Pork or Lamb, Goulash, Moroccan Tagines

TECHNICAL DATA:

BLEND: 100% Grenache

APPELLATION: Horse Heaven Hills

ALCOHOL: 15.5%

TA: 0.50 g/100 mL

pH: 3.67

CASES CRAFTED: 751

TASTING NOTES:

"This Grenache is very warm and inviting. It opens with intriguing aromas of red currant, blueberries and hints of toast and vanilla. The wine blooms on the palate with a rich core of red fruit flavors leading to a jammy structured mouthfeel."

- Keith Kenison, Winemaker