

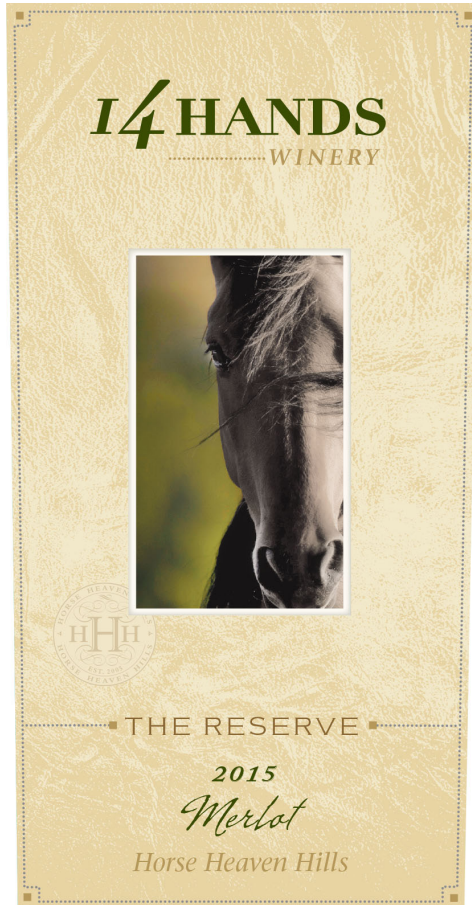
# I4 HANDS

.....WINERY

## THE RESERVE

2015 Merlot

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 predominantly in stainless steel tanks to preserve fruit flavors and aromatics with a small portion fermented in concrete to add complexity and texture to the final blend.
- The wine aged for over 17 months in 53% new French oak barrels. Malolactic fermentation occurred in barrel.
- Syrah was blended in to soften the mouthfeel and enhance fruit character.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before bottling.

### RECOMMENDED FOOD PAIRINGS:

Seared Sirloin Strip, Braised Lamb Shank,  
Grilled Salmon with Mushrooms

### TECHNICAL DATA:

**BLEND:** 90% Merlot, 10% Syrah

**APPELLATION:** Horse Heaven Hills

**ALCOHOL:** 14.9%

**TA:** 0.56 g/100 ml

**PH:** 3.76

**CASES CRAFTED:** 764

### TASTING NOTES:

*"This bold Merlot begins with heady aromas of dark fruits, showing subtle undertones of blueberries, black currants and graphite. Flavors of boysenberry syrup and blackberry compote lend a sweet impression while chewy tannins fill the mouth and support a lengthy, velvety finish."*

*- Keith Kenison, Winemaker*