

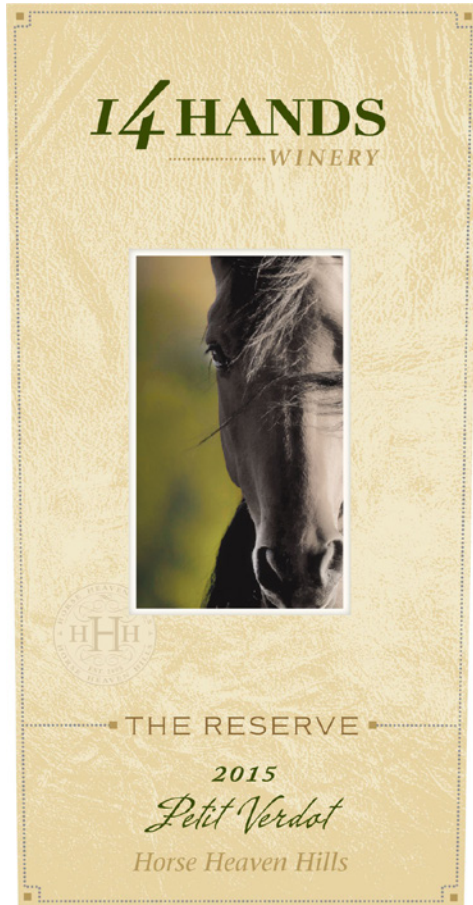
I4 HANDS®

.....WINERY

THE RESERVE

2015 Petit Verdot

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:

- Sourced exclusively from the Andrews and Rowell vineyard in the heart of the Horse Heaven Hills.
- Grapes were destemmed, sorted and crushed into fermenters. Following, the grapes were fermented on the skins for 5-7 days with gentle, twice daily pump-overs to achieve additional extraction of color and tannin.
- After fermentation, the wine aged 18 months in 30% French oak barrels. Malolactic fermentation occurred in barrel.

RECOMMENDED FOOD PAIRINGS:

Smoked meats, Spicy Pork, Barbecue Beef Short Ribs & Mexican Adobo

TECHNICAL DATA:

BLEND: 100% Petit Verdot

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TA: 0.58 g/100 ml

PH: 3.81

CASES CRAFTED: 252

TASTING NOTES:

"This Petit Verdot is bold, dark and rich visually, aromatically and texturally. Blueberry fruit impressions marry well with baking spices on the nose, which follow with silky luscious tannins on the palate."

- Keith Kenison, Winemaker