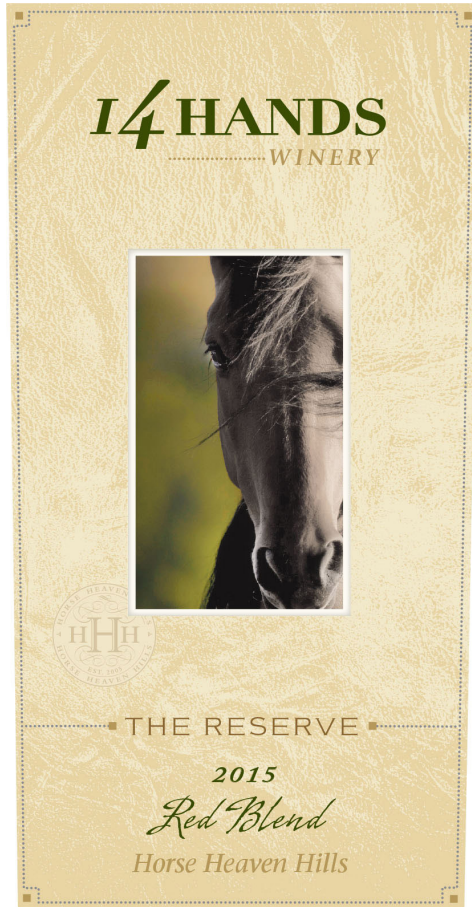


I4 HANDS®

.....WINERY

■ THE RESERVE ■

2015 Red Blend *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:

- Grapes were destemmed, sorted and placed into stainless steel tanks. Fermentation on the skins lasted for 5-7 days and the deep red color and lush tannins were gently extracted by twice-daily pump-overs.
- The wine aged for nearly 17 months in 53% new French oak barrels. Malolactic fermentation occurred in barrel.
- Each varietal was fermented and aged separately with blending occurring just weeks before bottling.

RECOMMENDED FOOD PAIRINGS:

Beef Tenderloin, Hearty Venison Stew,
Portabella Mushroom Lasagna

TECHNICAL DATA:

BLEND: 59% Cabernet Sauvignon, 27% Merlot, 14% Malbec

APPELLATION: Horse Heaven Hills

ALCOHOL: 14.5%

TA: 0.57 g/100 ml

PH: 3.76

CASES CRAFTED: 760

TASTING NOTES:

“This complex Red Blend opens with concentrated aromas of dark fruits and violets with captivating hints of spice and dust. Dense flavors of black currant are joined by notes of sweet red cherry and raspberry preserves. Velvety tannins provide great structure and the finish goes on and on.”

- Keith Kenison, Winemaker