



## 2016 CABERNET SAUVIGNON

Columbia Valley

### THE VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

### WINEMAKING

- Grapes were sourced from vineyards throughout the Columbia Valley, including the Horse Heaven Hills.
- The fruit was de-stemmed and crushed before undergoing 7-10 day fermentations.
- Merlot and other varieties were blended in to build structure and complexity.
- The wine was aged for several months in a combination of American and French oak barrels to soften and round the blend.

### FLAVOR PROFILE

“The 14 Hands Cabernet Sauvignon is a rich, juicy red that features aromas of dark cherry, black currant, coffee and subtle hints of spice. These flavors are complemented by a touch of spicy oak and emphasized by refined tannins.”

*Keith A. Kenison*

Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS

Tomato-Basil Bruschetta, Eggplant Parmesan, Herb Crusted Prime Rib, Grilled Beef Steak, Hearty Venison Stew

### TECHNICAL DATA

Appellation: Columbia Valley

Blend: 79% Cabernet Sauvignon, 19% Merlot, 2% other select varieties

Alcohol: 13.5%

Total Acidity: 0.53 g/100ml

pH: 3.75