



2016 14 HANDS HOT TO TROT™ SMOOTH RED BLEND

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

- Red varieties including Merlot and Syrah were gently destemmed and fermented for approximately 7 days on the skins.
- Aging took place in a combination of stainless steel tanks and neutral French and American oak for over ten months to preserve fresh fruit flavors and further soften the wine.
- The final blend was assembled just weeks prior to bottling.

FLAVOR PROFILE

“This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherry pie, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish.”

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

BBQ Pork, Grilled Portabella Mushrooms, Gourmet Cheeses, Lasagna Florentine

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

TA: 0.59 g/100mL

pH: 3.70

Blend: Predominately Merlot and Syrah with several other varietals in smaller quantities including Cabernet Sauvignon, Pinot Noir, Zinfandel, Cabernet Franc, Petit Verdot, Mourvedre and Grenache