



2016 14 HANDS MERLOT

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 eastern Washington, including the Horse Heaven Hills, Wahluke Slope and other parts of the Columbia Valley.
- The wine was aged for approximately 12 months in a combination of American and French oak barrels to build structure and soften the blend.
- Each variety was fermented and aged separately with blending occurring just weeks before bottling.

FLAVOR PROFILE

“This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly.”

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

BBQ Ribs, Grilled Tri-Tip, Burgers, Pasta Marinara

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Blend: 85% Merlot, 10% Syrah, 4% Cabernet Sauvignon and 1% other select varieties

TA 0.54 g/100mL

pH: 3.73