

I4 HANDS

.....WINERY

THE RESERVE

MOURVÉDRE-GRENACHE RED BLEND

HORSE HEAVEN HILLS

2016



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TASTING NOTES:

"This medium to full bodied blend of Mourvèdre and Grenache opens with enticing aromas of raspberries, blueberries and blackberries with hints of smoke, black pepper and dried herbs. The wine fills the palate with an array of berry flavors that are supported by refined tannins and carry through the elongated finish."

Keith A. Kenison

Keith Kenison, Winemaker

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 (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

WINEMAKING:

- Fruit was picked at the peak of ripeness, destemmed, sorted and placed into small stainless steel fermenters with a percentage of the berries not being crushed.
- A small amount of fruit was whole-cluster fermented.
- The wine was put into a mix of new and older French and American oak barrels. Malolactic conversion took place in barrel and aging stretched for about 19 months.

RECOMMENDED FOOD PAIRINGS:

Braised Beef Short Ribs, Herb Roasted Pork Shoulder,
Lamb Ragu Lasagna

TECHNICAL DATA:

BLEND: 51% Mourvèdre, 49% Grenache

APPELLATION: Horse Heaven Hills

ALCOHOL: 15.5%

TA: 0.49 g/100 ml

pH: 3.79

CASES CRAFTED: 344