



2017 14 HANDS RUN WILD™ RED WINE BLEND

Columbia Valley

THE VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

WINEMAKING

- Red varieties including Syrah, Mourvedre and Grenache were gently destemmed and fermented for 7-10 days on the skins.
- After fermentation and malolactic conversion, most of the wine was held in stainless steel. Only a small portion saw some French oak to add a little structure and a layer of aromatic complexity. The goal was to preserve fresh fruit flavors.
- Most of the varieties were vinified separately with the final blend being assembled just weeks prior to bottling. The exception was Viognier which co-fermented with Syrah.

FLAVOR PROFILE

“Juicy and fruit-forward, 14 Hands Run Wild showcases a vibrant blend of red grape varieties with flavors of ripe blueberries, black currants and black raspberries. Soft tannins, lively acidity, and a lingering finish allow for endless pairing options.”

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Pasta with Marinara, Pizza, Burgers, Grilled Beef Steak

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Blend: 83% Syrah, 6% Mourvedre, 5% Viognier, 3% Grenache and 3% other varieties

TA 0.53 g/100mL

pH: 3.83