



TA: 0.54 g/100mL

PH: 3.89

ALCOHOL: 14.5%

BLEND:

92% Merlot, 5% Cabernet Sauvignon, 2% Syrah,
1% complementary varieties

WASHINGTON STATE

2022 Merlot

VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April until July caused a delay in ripening.
- Harvest started two weeks later than usual. Abundant moisture in the ground helped develop beautiful canopies with a nice sized crop.
- Fruit quality was very good and, though some grapes were picked earlier than normal, the wines are promising with nice acidity and great flavors.

VINEYARD NOTES

- Fruit was sourced throughout the Columbia Valley.
- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- Columbia Valley receives only 1/3 (6" to 10") the annual rainfall vines need requiring drip irrigation which leads to more flavorful grapes.

WINEMAKING NOTES

- The fruit was de-stemmed and crushed before undergoing 6-8 day fermentations.
- A portion of the wine was aged with a combination of American and French oak to build structure and soften the blend.
- After aging for 9-12 months, stainless steel and oak aged portions were blended together to create our unique 14 Hands style.

RECOMMENDED FOOD PAIRINGS

- BBQ ribs, grilled tri-tip, burgers, spaghetti with red sauce and meatballs .

TASTING NOTES

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.