

Hot to Trot

14 HANDS

2008 Hot to Trot Red Blend

WASHINGTON STATE

TASTING NOTES

“Generous aromas of ripe berries and dark stone fruits open this ruby-hued wine. Fleshy flavors of cherries and plum are met with soft and velvety tannins, finishing with a hint of mocha.”

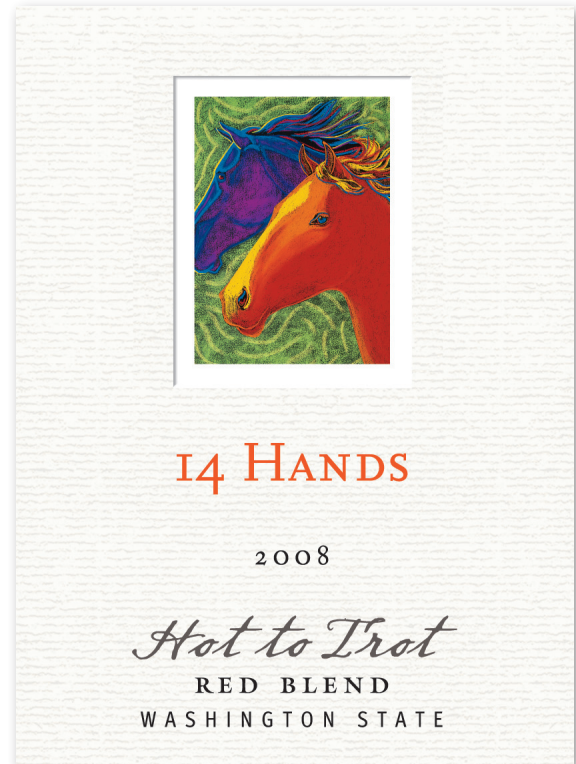
- KEITH KENISON, WINEMAKER

VINTAGE:

Delayed by cool weather in the spring and a moderate summer, harvest began 10 days later than previous years. Hot temperatures in August ripened the fruit, and harvest was quickly ramped up in order to obtain fruit at its optimum ripeness. The cooler than normal growing season and full crop loads led to flavorful fruit with restrained sugar levels and ample acidity.

WINEMAKING:

- Grapes were sourced from vineyards throughout Washington state, including the Horse Heaven Hills, Columbia Valley, Wahluke Slope and the Yakima Valley.
- Red varieties including Syrah, Merlot, Petit Verdot and Mourvedre were gently de-stemmed separately into traditional upright fermenters.
- After 24-48 hours of cold soaking to extract fruit flavors, the must was warmed and then inoculated to begin 5-7 day fermentations.
- Pumpovers occurred twice daily to extract optimum color and flavor and minimize harsh tannins.
- Malolactic fermentation immediately followed primary fermentation, enhancing complexity and reducing acidity.
- Barrel aging took place in mostly neutral French and American oak to preserve fresh fruit flavors and further soften the wine.
- The final blend was assembled just weeks prior to bottling. Filtration ensures stability and freshness.



ALCOHOL

13.5%

TOTAL ACIDITY

0.58 g/100mL

PH

3.68

BLEND

Predominantly Syrah, Merlot, Petit Verdot and Mourvedre

CASES PRODUCED

60,000