

I4 HANDS

WASHINGTON STATE

2008 Riesling

THE 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

The blend was anchored with fruit sourced from the Horse Heaven Hills AVA and rounded out with grapes from the Yakima Valley and Wahluke Slope.

Riesling fruit was fed directly into membrane presses, where the juice was quickly separated from the stems and seeds.

After pressing, the juice cold settled for 1-2 days.

Cool temperatures throughout the winemaking process accentuated the naturally clean, fruity character and crisp acidity.

FLAVOR PROFILE

"14 Hands Riesling reveals aromas of stone fruit and apples with subtle notes of honey & flowers. Sweet-tart flavors of nectarines and apricots fill the mouth, and finishes with a racy juiciness. This would be a great aperitif, or would pair nicely with spicy Asian dishes."

Keith A. Kenison

Keith Kenison, Winemaker

TECHNICAL DATA:

Appellation:	Washington state
Alcohol:	11.5%
Total Acidity:	0.71g/100ml
pH:	3.04
Residual Sugar:	2.91g/100ml



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