

I4 HANDS WASHINGTON STATE

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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

Grapes were sourced from vineyards throughout Washington State, including the Horse Heaven Hills, Columbia Valley, Wahluke Slope and the Yakima Valley.

Syrah, Merlot and Cabernet Franc were added to create a fruit-forward blend and to enhance mouth feel.

The wine was aged for 12 months in a combination of American and French oak barrels to build structure and complexity in the blend.

FLAVOR PROFILE

"I4 Hands Cabernet Sauvignon features aromas of sweet cassis and black cherries with subtle hints of spice and dried herbs. Dark stone fruit flavors are joined by notes of cocoa and complemented by fine, velvety tannins."

Keith A. Kenison
Keith Kenison, *Winemaker*

RECOMMENDED FOOD PAIRINGS

Tomato-basil bruschetta, eggplant parmesan, herb crusted prime rib, grilled beef steak, hearty venison stew.

TECHNICAL DATA:

Blend:	Predominantly Cabernet Sauvignon with Syrah, Merlot and Cabernet Franc
Appellation:	Washington state
Alcohol:	13.5%
Total Acidity:	0.54g/100ml
pH:	3.78