

I4 HANDS

WASHINGTON STATE

2008 Merlot

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, and Wahluke Slope.

The fruit was gently de-stemmed, crushed and then allowed to soak in its cool juice for 48 hours to extract color.

Upon warming, the must was inoculated with Premier Cuvee and Pasteur Red, to initiate 6-8 day fermentations with pumpovers occurring twice daily.

The wine was aged in a combination of American and French oak barrels for 12 months. Barrels ranged in age from new to 4 years old.

All varieties were vinified and aged separately. Blending occurred near bottling to enhance mouth-feel and complexity.

FLAVOR PROFILE

"14 Hands Merlot offers classic Washington aromas of blackberries, plums and black cherries. Expressive flavors of berries and cherries are joined by subtle nuances of mocha and spice. While soft and approachable, this wine maintains a firm backbone of tannins."

Keith A. Kenison

Keith Kenison, *Winemaker*

TECHNICAL DATA:

Blend:	82% Merlot, 9% Cabernet Sauvignon, 4% Syrah & 5% other premium red varieties
Appellation:	Washington state
Alcohol:	13.5%
Total Acidity:	0.56g/100ml
pH:	3.63



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