

I4 HANDS WASHINGTON STATE

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THE VINTAGE

The growing season was perfect with dry, warm weather and lots of sunshine. Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September. A freeze in the Columbia Valley on October 10 led to a slightly early end to the harvest season; however, most grapes were already picked or had already reached a good level of maturity.

WINEMAKING

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

Merlot, Cabernet Franc, Syrah & Petit Verdot were added to create a fruit-forward profile and enhanced 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

“14 Hands Cabernet Sauvignon features aromas of red currants and raspberries with subtle hints of spice. Spiced cherry & plum 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: 92% Cabernet Sauvignon, 3% Merlot, 1% Cabernet Franc, 1% Syrah, 1% Petit Verdot & 2% other select red varieties

Appellation: Washington state

Alcohol: 13.5%

Total Acidity: 0.52g/100ml

pH: 3.82