

Hot to Trot

14 HANDS

2010 Hot to Trot Red Blend

COLUMBIA VALLEY

TASTING NOTES

"This approachable and easy drinking red wine offers generous aromas of berries, cherries and currants. A plush framework of soft tannins supports the red and dark fruit flavors that leisurely give way to subtle notes of baking spice and mocha on the finish."

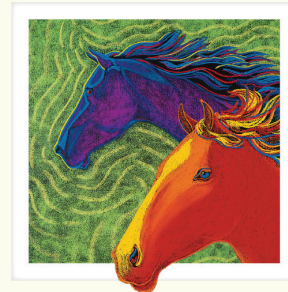
- KEITH KENISON, WINEMAKER

VINTAGE:

- 2010 was one of the coolest vintages on record in eastern Washington.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

WINEMAKING:

- Red varieties including Merlot, Syrah, Cabernet Sauvignon 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 further extract color, flavors and tannins.
- Malolactic fermentation immediately followed primary fermentation, enhancing complexity and reducing acidity.
- Barrel aging took place in mostly neutral French and American oak for six months to preserve fresh fruit flavors and further soften the wine.
- The final blend was assembled just weeks prior to bottling.



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RED BLEND
COLUMBIA VALLEY

APPELLATION

Columbia Valley

ALCOHOL

13.5%

TOTAL ACIDITY

0.59 g/100mL

PH

3.67

BLEND

Predominantly Merlot, Syrah, and Cabernet Sauvignon with hints of Mourvedre and other select red varieties