

I4 HANDS WASHINGTON STATE

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THE VINTAGE

The beginning of the 2007 growing season was warm, with average temperatures throughout the rest of the season. Limited rainfall from the start of the season led to smaller canopy growth and early fruit exposure.

Bud break occurred on schedule and the onset of veraison was one week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.

Sugar and maturity developed quickly in warmer sites, with the first grapes being harvested at the end of August.

Cooler than normal temperatures toward the end of September allowed for a slowing of sugar accumulation in cooler sites and promoted flavor progression.

WINEMAKING

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

Cabernet Franc, Syrah, Merlot and other varieties 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 black currants and plums with subtle hints of cedar and dried herbs. Dark stone fruit flavors are complemented by a touch of chocolate and accentuated by fine, round tannins."

Keith A. Kenison

Keith Kenison, *Winemaker*

TECHNICAL DATA:

Blend:	78% Cabernet Sauvignon, 8% Cabernet Franc, 6% Syrah, 4% Merlot & 4% other premium red varieties
Appellation:	Washington state
Alcohol:	13.5 %
Total Acidity:	0.54g/100ml
pH:	3.69