

I4 HANDS

WASHINGTON STATE

2007 Merlot

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, Yakima Valley and the Wahluke Slope.

The fruit was gently de-stemmed, crushed and then allowed to soak in its cool juice to maximize flavor extraction.

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 and black cherries. Expressive flavors of dark stone fruits are joined by subtle notes of cocoa and toast. While soft and approachable, this wine maintains a sturdy frame of tannins."

Keith A. Kenison

Keith Kenison, *Winemaker*

TECHNICAL DATA:

Blend:	85% Merlot, 14% Syrah & 1% other premium red varieties
Appellation:	Washington state
Alcohol:	13.5%
Total Acidity:	0.57g/100ml
pH:	3.56



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