

I4 HANDS

WASHINGTON STATE

2006 Merlot

THE VINTAGE

The 2006 growing season was marked by extreme weather patterns. Spring was wet and cooler than normal, followed by a long, dry and hot summer. These factors contributed to balanced canopies and small, concentrated berries.

The warmer parts of Washington state saw early ripening and rich, intense flavors from the high temperatures. In cooler areas, later ripening fruit retained acidity and showed more delicate flavors.

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.

A number of different yeast strains were used to initiate fermentation on the skins, lasting 5-8 days.

The wine was aged in a combination of American oak (70%) and French oak (30%) 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

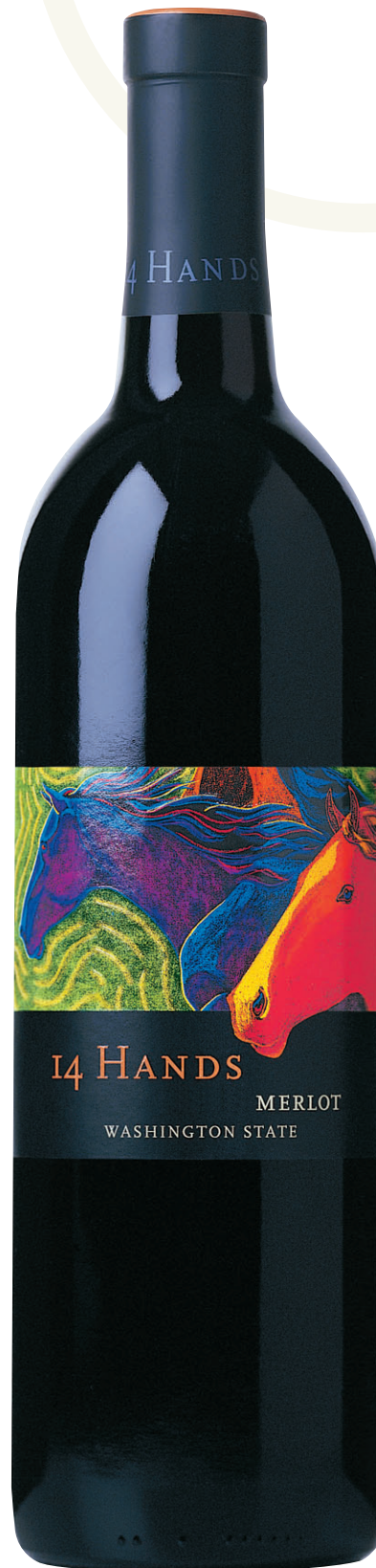
"14 Hands Merlot offers classic Washington aromas of berries and black cherries. Ripe fruit flavors are joined by subtle toast and mocha nuances. While soft and approachable, this wine maintains a sturdy frame of tannins."

Keith A. Kenison

Keith Kenison, *Winemaker*

TECHNICAL DATA:

Blend:	82% Merlot, 5% Grenache, 4% Cabernet Sauvignon, 3% Syrah, 2% Cabernet Franc, and 4% other select red varieties
Appellation:	Washington state
Alcohol:	13.5%
Total Acidity:	0.56g/100ml
pH:	3.62



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