



CELLAR 14



FALL 2019

CRAB SALAD

by Mindie Peña - 14 Hands Culinary Lead

Serves 2



Pairs with the 2018 Reserve Pinot Gris, Horse Heaven Hills

Ingredients:

1 Tbsp. white wine vinegar
1 Tbsp. water
1 tsp. lemon juice
3 Tbsp. olive oil
Salt and pepper to taste
½ pound crabmeat
2 tsp. tarragon, chopped
3 Tbsp. chives, chopped
1 large tomato, sliced and quartered
2 cups mixed green lettuce

Directions:

- Blend white wine vinegar, water, and lemon juice for about 10 seconds. Slowly add the olive oil and blend for another 10 seconds. Salt and pepper to taste.
- Arrange tomatoes and lettuce on plates.
- Toss crabmeat, tarragon, and chives with dressing. Serve over the lettuce and tomatoes.

FALL WINE SELECTIONS

Red Selection

The Reserve 2016 Syrah

HORSE HEAVEN HILLS

“This concentrated Syrah erupts with aromas of dark fruits joined by subtle floral and earthy undertones. Dense flavors of black currant, blackberry and plum and are accompanied by hints of black pepper and anise. Plush tannins provide great mouth filling structure and carry a lengthy finish.”

- Keith Kenison, Winemaker

WINEMAKING:

- A small portion of Viognier was co-fermented with the Syrah to add a floral lift.
- The wine was aged for nearly 19 months in 77% new French oak barrels, with the balance being predominantly older, American oak. Malolactic conversion occurred in barrel.
- Racking took place every three months during the aging period.

RECOMMENDED FOOD PAIRINGS:

Carolina Pulled Pork, Duck, Venison, Barbecued Beef Brisket, Strongly Flavored Cheeses

Retail \$35 | Club \$28

The Reserve 2017 Tempranillo

HORSE HEAVEN HILLS

“This warm site Tempranillo flaunts a host of fruit aromatics including blackberry, purple plum and black cherry. Intense dark fruit flavors are repeated on the palate, joined by subtle notes of tobacco and spice, rounded out with a plush mouthfeel, ending with a lengthy finish.”

- Keith Kenison, Winemaker

WINEMAKING:

- Grapes were destemmed and crushed with 30% whole berries remaining.
- Grapes were cold-soaked for 2 days then fermented for 6-10 days on skins in a stainless-steel tank.
- Following fermentation, the wine was placed exclusively into neutral barrels and aged for 18 months in order to maintain its fruit aromatics and unique varietal characteristics.

RECOMMENDED FOOD PAIRINGS:

Lamb chops, tenderloin, hanger steak, mushrooms.

Retail \$35 | Club \$28



Mixed Collection



The Reserve 2016 Syrah

HORSE HEAVEN HILLS

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Carolina Pulled Pork, Duck, Venison, Barbecued Beef Brisket, Strongly Flavored Cheeses

Retail \$35 | Club \$28

The Reserve 2018 Pinot Gris

HORSE HEAVEN HILLS

"Our Pinot Gris The Reserve offers a wide array of fruit aromas including apple, melon, pear and lime. Citrus and stone fruit flavors are complemented by a round, rich mouthfeel, showing just enough acidity to keep things fresh."

- Keith Kenison, Winemaker

WINEMAKING:

- Ripe fruit was picked from a select site in the heart of the Horse Heaven Hills.
- Upon delivery to the winery, clusters were fed directly into a press. Only free run & juice from light pressing was used to minimize unwanted phenolics and promote fresh fruit.
- After cold settling for two days, the clean juice was racked off solids into a small temperature controlled stainless steel tank where a cool, 12-day fermentation took place to preserve the intense fruit aromatics.

RECOMMENDED FOOD PAIRINGS:

Creamy Pasta, Smoked Salmon, Dungeness Crab with Lemon,

Retail \$22 | Club \$17.60

MEET THE WINEMAKER

After graduating college with a degree in Psychology in 1992, Keith Kenison was on the hunt for work. He started as a temporary cellar worker at 14 Hands to pay the bills and found his passion in a maze of darkened oak barrels and formidable fermentation tanks. After a short time, he was offered a permanent position; from the bottom of the tank, he worked his way up to be our Head Winemaker.

When asked what he loves about making wine, Keith has enjoyed being able to experiment with many different varietals and styles over the years. At 14 Hands, he has the freedom to “color outside of the lines”. Where other wineries may frown upon blending a Merlot with a Syrah, he can get creative and question old customs. His goal is exploring and perfecting the flavor, consistency, and not playing by the rules. At the end of the day, he says, wine makes people happy. Who wouldn't love to be a part of that?

Unlike many winemakers, Keith prefers white wines over reds. White wines are more transparent — not just in appearance of course, but in the way they reflect their pre-bottle history. With white wines, it's easier to taste the choices made in the field and in the winery that brought them to be. It's difficult to cover up mistakes once made, and therein lies the challenge. His favorite varietal, he says without hesitation, is Sauvignon Blanc.

What started out as just a job, blossomed into an amazing career in winemaking - and we at 14 Hands are so glad it did. Cheers to you Keith! We look forward to experiencing many more interesting and fun wines in the years to come.



Upcoming Events

AUGUST 31 | 10AM-5PM

Winemaker's 3rd Seasonal Release Party

Join us for our Winemaker's 3rd Seasonal Release Party! Our 2018 Cabernet Sauvignon, from the Columbia Valley, will be hand-bottled in our barrel room at 14 Hands throughout the day. Seasonal release is limited to one-barrel production. Guests will enjoy live music by Dakota Brown from 12pm-3pm.

SEPTEMBER 6 | 6PM-8PM

Cellar 14 Winery Dinner

Get to know your fellow club members during this family style dinner paired with 14 Hands Reserve wines. Ticket price is \$45.00 per person (2 ticket maximum). Guests attending must be at least 21 years old. Cellar 14 Members can register online at www.14hands.com or call 1-800-301-0773.

SEPTEMBER 28 | 10AM-5PM

Harvest Celebration

In celebration of the Great Prosser Balloon Rally and Harvest Weekend, join 14 Hands for a Harvest Celebration! Enjoy music by Nuketown from 12pm-3pm. Small bites and wine by the glass will be available for purchase.

OCTOBER 12-13 | 10AM-5PM

Wine Yakima Valley's Catch the Crush Weekend

Stop by 14 Hands to sample our newly released 2017 Vintage Series Red Blend. Small bites and wine by the glass will be available for purchase.

CELLAR 14 CLUB WINE PICK UP REMINDER

We allow you 3 months from your release date to pick up your wine; we simply do not have the space to hold previous club selections. Therefore, we ask that you abide by this policy and come see us in this time frame. If you are unable to visit us within the 3 month time frame, please call our concierge at 1.800.301.0773. If you do not contact us after the 3 months, we donate your wine to our Charitable Donations Program which emphasizes funding priorities in the following areas:

- *Environment/Sustainability*
- *Diversity Community Service*
- *Culinary and Visual Arts*
- *Viticulture and Enological Education*

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