BLACKBERRY SAUCE FOR NY STRIP STEAK
by Mindie Peña - 14 Hands Culinary Lead
Serves 2

Directions:
• Prepare grill for direct grilling on medium-high.
• Over medium heat, combine 8 ounces blackberries, Worcestershire sauce, balsamic vinegar, tomato paste, mustard, 2 Tbsp 2016 Reserve Red Blend, and salt in a saucepan. Simmer for about 10 minutes or until berries have softened, stirring occasionally. With a fork, carefully mash berries. Let cool.
• While sauce cools, sprinkle steaks with salt and pepper; grill 8 to 10 minutes on medium, turning over halfway through. Transfer to cutting board. Let rest for 10 minutes.
• Thinly slice steak and spoon sauce over. Garnish with remaining whole blackberries.
**The Reserve 2016 Red Blend**

**HORSE HEAVEN HILLS**

“This expressive Red Blend opens with concentrated aromas of cherry, raspberry and plum with intriguing hints of baking spice, black pepper and Horse Heaven Hills dust. Dense layers of fruit stack up against velvety tannins preceding a luxurious, extended finish.”

- Keith Kenison, Winemaker

**WINEMAKING:**

- Grapes were destemmed, sorted and placed into stainless steel tanks. Fermentation on the skins lasted for 5-7 days and the deep red color and lush tannins were gently extracted by twice-daily pump-overs.
- The wine aged for about 19 months in 46% new French oak, 5% new American oak and 49% older oak barrels. Malolactic fermentation occurred in barrel.
- Each variety was fermented and aged separately with blending occurring just weeks before bottling.

**RECOMMENDED FOOD PAIRINGS:**

Beef Tenderloin, Hearty Venison Stew, Portabella Mushroom Lasagna

Retail $35 | Club $28

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**The Reserve 2017 Sangiovese**

**HORSE HEAVEN HILLS**

“This sleek and elegant Sangiovese starts with perfume-like aromas of ripe cherry, rose petal, zesty spices and a hint of earth. A mouthful of red fruit flavors follow with subtle notes of black olive and spice joined by silky tannins and a softer, delicate palate.”

- Keith Kenison, Winemaker

**WINEMAKING:**

- Handpicked grapes were destemmed, sorted and placed into a mixture of small open-top stainless tanks and cement tanks.
- Fermentation on the skins lasted for 5-7 days and the ruby red color and lush tannins were gently extracted by twice-daily pump-overs or punch-downs.
- The wine was aged for 18 months in 60% neutral barrels and 40% being new French oak.

**RECOMMENDED FOOD PAIRINGS:**

Grilled Burgers, Barbecued Chicken, Spaghetti alla Puttanesca

Retail $35 | Club $28
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RECOMMENDED FOOD PAIRINGS:
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Retail $35 | Club $28

The Reserve 2018 Gewurztraminer
HORSE HEAVEN HILLS
“This dry style of Gewürztraminer shows grapefruit aromatics with delicate floral notes and an unusual but fascinating hint of India Pale Ale. Citrus characters are repeated on the palate which are joined by a creamy mouthfeel while juicy acidity keeps the wine fresh.”

- Keith Kenison, Winemaker

WINEMAKING:
• Bright, aromatic Gewürztraminer from the famed Horse Heaven Vineyard was harvested at the peak of ripeness.
• After gently pressing the fruit, the juice was chilled and settled for 2 days before being racked off solids into a temperature controlled stainless steel tank.
• A long cool fermentation was initiated with Belgian Abbey yeast which is traditionally used for making beer.
• The wine was aged on the lees for over 4 months with stirring occurring weekly.

RECOMMENDED FOOD PAIRINGS:
Pork Tenderloin, Spicy Stir Fry, Chicken Tikka Masala

Retail $22 | Club $17.60
The Vintage Series is our winery’s homage to Washington’s Columbia Valley wine region. Following each harvest, winemaker Keith Kenison carefully tastes and evaluates every barrel in our cellar, reserving a handful of truly exceptional lots to blend and showcase through our annual Vintage Series release. The 2017 vintage features a single red wine blend bottled as a set of three collectable labels and hand-dipped in wax.

We were excited to unveil the 2017 Vintage Series Red Blend during this October’s “Catch the Crush” weekend at 14 Hands. Come by the tasting room soon to enjoy a taste of this extraordinary blend, limited to a mere 150 case production, before it disappears!
Upcoming Events

NOVEMBER 29 | 10AM-5PM
Black Friday
Take advantage of special Black Friday pricing at 14 Hands Winery! Case sale prices for November 29th only at our 14 Hands Winery location in Prosser, WA. Limited quantities, while supplies last. To have your order shipped, please call the tasting room at 509-786-5514. Standard shipping rates apply.

DECEMBER 7 | 11AM-4PM
Wine and Holiday Cookie Pairing
Relax in front of the fireplace and enjoy holiday cookies paired with 14 Hands wines.

DECEMBER 12 | 5:30PM-7:30PM
Cellar 14 Holiday Open House
Join us for festive music, light appetizers, and holiday cookies* will be on hand along with drawings for your chance to win 14 Hands logo merchandise**.

In keeping with the holiday spirit, we will be offering a 30% discount on wine purchases of 6 bottles or more. Come and mingle with other club members and enjoy a members’ only evening at 14 Hands – we look forward to seeing you!

*while supplies last
**must be present to win

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

We invite you to experience

660 Frontier Road, Prosser, Washington 99350

14 Hands Winery

www.14hands.com