

# HORSE HEAVEN HILLS

## 2009 CABERNET SAUVIGNON

### COLUMBIA · CREST

The vineyards in Horse Heaven Hills are the source and inspiration behind the H3 wines. The hills have been home to the Columbia Crest winery for more than two decades, and it is this heritage, combined with innovative winemaking and vineyard knowledge, that allow our winemaker to create wines that capture the unique *terroir* of the region.

#### Growing Season

- The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced wines with lots of natural acidity and fruit-forward flavors.

#### Vineyards

- The Horse Heaven Hills vineyards are located east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and good air drainage which protects the vineyards during the winter months.
- Well-drained, sandy soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Strong wind patterns, which are unique to Horse Heaven Hills, reduce canopy size and density, create better sun exposure, and contribute to even ripening by moderating temperature extremes.

#### Vinification

- Grapes were crushed at 20% whole-berry to retain fruit quality.
- Fermentation lasted 6-10 days on the skins to extract optimum fruit and structural components.
- Various yeasts were used to maintain fruit flavors and complexity. Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred shortly after malolactic fermentation.
- The wine was barrel aged in 40% new and 60% older French oak for 18 months.
- The wine was racked three times during the 18 month barrel aging period.

#### Tasting Notes

"Inviting aromas of cassis, licorice and dark berries mingle with slight earth notes. The voluminous texture is accented by flavors of fruit preserves and leads to a long and silky finish." – Juan Muñoz Oca, Winemaker

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|                |   |
|----------------|---|
| Vineyards:     | Horse Heaven Hills  |
| Harvest Date:  | 9/18/2009   |
| Blend:         | 88% Cabernet Sauvignon,<br>7% Cab Franc,<br>a kiss of Syrah (3%)<br>and Malbec (2%) |
| Fermentation:  | 6-10 days on skins  |
| Yeasts:        | Premier Cuvee,<br>BM45,<br>Pasteur Red  |
| Alcohol:       | 14.5%   |
| Total Acidity: | 0.56g/100ml   |
| pH:            | 3.74  |