

# HORSE HEAVEN HILLS

## 2010 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 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 2010 vintage was the cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- Overall, 2010 produced balanced, elegant wines with lower alcohol and higher acidity.

#### 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

"This bold medium-bodied wine delivers aromas of cherry blossoms and rose petals, with a perfect balance of earth, mineral and deep berry flavors leading to a soft tannin cocoa finish."

– Juan Muñoz Oca, Winemaker

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Vineyards:	Horse Heaven Hills
Harvest Date:	10/2/2010
Blend:	97% Cabernet Sauvignon 2% Merlot 1% Cabernet Franc
Fermentation:	6-10 days on skins
Yeasts:	Premier Cuvee, CSM
Alcohol:	14.5%
Total Acidity:	0.56g/100ml
pH:	3.77

**Food Pairings:** Tomato-based sauces such as Bolognese and Puttanesca, intensely and richly flavored foods such as grilled meats, braised lamb shanks or pot roast, and strongly flavored cheeses.