

HORSE HEAVEN HILLS 2010 LES CHEVAUX RED WINE

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 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 the 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 30% whole-berry to retain the 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 a combination of American and French oak, one-third new for 18 months.

Tasting Notes

“Les Chevaux, which is French for “the Horses,” is a special blend of varietals from the Horse Heaven Hills AVA that personifies the legacy of the wild horses that once roamed this fabled area. Aromas of fresh blueberries, anise and earth lead to firm and supple tannins on the palate. This red wine blend presents incredible depth, with layered flavors of candied nuts, licorice and dark chocolate that lead to a mocha finish featuring ample, sweet tannins.”

- Juan Muñoz Oca, Winemaker

HORSE HEAVEN HILLS COLUMBIA · CREST

2010
LES CHEVAUX
RED WINE

Vineyards: Horse Heaven Hills
Harvest Date: 10/2/2010
Blend: 80% Merlot
13% Cabernet Sauvignon
7% Syrah
Yeasts: Premier Cuvee,
Pasteur Red
Alcohol: 14.5%
Total Acidity: 0.57 g/100ml
pH: 3.76

Food Pairings: Foods with complex flavors match the complexity of red blends. Pepper steak, well seasoned beef or lamb, rich stews, pâtés and strong cheeses such as blue cheese and stilton, are great pairings.