

HORSE HEAVEN HILLS 2010 SAUVIGNON BLANC

COLUMBIA · CREST



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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 Horse Heaven Hills, reduce canopy size and density, create better sun exposure, and contribute to even ripening by moderating temperature extremes.

Vinification

- Grapes were pressed, cold-settled, and racked off the solids into temperature-controlled stainless steel tanks.
- Inoculation with selected yeast strains to enhance varietal character began the 14-20 day cool fermentation in stainless steel.
- Extreme caution was exercised to prevent contact with oxygen, thus preserving the bright aromatics and fresh flavors.
- Vineyard blocks were vinified separately with the final blend occurring just weeks prior to bottling.
- Light fining and minimal filtration ensure stability and freshness.

Tasting Notes

"Upon pouring this lively Sauvignon Blanc, bold scents of passion fruit, gooseberry, and citrus erupt from the glass. Juicy, white fruit & melon flavors team with bright acidity, ending with a lengthy but refreshing finish." – Juan Muñoz Oca, Winemaker

Appellation:	Horse Heaven Hills
First Harvest Date:	September 25, 2011
Blend:	100% Sauvignon Blanc
Fermentation:	14-20 days with VL3 & Alchemy II yeasts
Alcohol:	13.5%
Total Acidity:	0.59 g/100ml
pH:	3.21
Alcohol:	13.5%
Case Production:	400