



HORSE HEAVEN HILLS 2012 CABERNET SAUVIGNON

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

- Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- Overall the 2012 harvest was outstanding; the red wines are flavorful and rich with ripe tannins.

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 optimal 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 Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish."

Juan Muñoz Oca, Winemaker



Vineyards: Horse Heaven Hills

Harvest Date: 10/6/2012

Blend: 94% Cabernet
4 % Merlot
2 % Syrah

Alcohol: 14.0%

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.

COLUMBIA CREST