

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate. This wine pairs well with beef tenderloin or hearty pasta."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

ALCOHOL 13.5%

BLEND 81% Cabernet Sauvignon, 15% Merlot,
2% Syrah, 2% Other Varietals

TOTAL ACIDITY 0.53g/100mL

PH 3.74

FOOD PAIRINGS

Blue cheese, duck, beef, veal, dark chocolate

2013 CABERNET SAUVIGNON

GROWING SEASON

- After a "classic" Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- Grand Estates Cabernet Sauvignon was harvested from vineyards located predominantly on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity.)
- Columbia Valley vineyards are seated in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.
- Vines are planted on south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.

VINIFICATION

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine barrel-aged in 30% new oak for approximately 10 months.

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