



HORSE HEAVEN HILLS 2013 H3 LES CHEVAUX RED WINE

Vineyards in the 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. Winemaker Juan Muñoz Oca combines innovative and traditional winemaking practices to highlight bold flavors in the wines that capture the unique terroir of the region.

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

- The Horse Heaven Hills vineyards are located in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the Horse Heaven Hills reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

VINIFICATION

- Grapes were crushed and then fermented for 6-10 days on the skins to extract optimal fruit and structural components.
- 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, 40 percent new for 17 months.

TASTING NOTES

"Les Chevaux, (French for "the horses") is named for the wild horses that once roamed the Horse Heaven Hills.

This lively red blend presents rose petal aromas and dark fruit cherry flavors, followed by smooth tannins that lead in to a vibrant finish."

Juan Muñoz Oca, Winemaker



Appellation:	Horse Heaven Hills
Blend:	59% Merlot, 36% Syrah, 4% Viognier, 1% Cabernet Franc
Alcohol:	14.5%
Total Acidity:	0.54g/100ml
pH:	3.75

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.

COLUMBIA CREST