



## HORSE HEAVEN HILLS 2013 SAUVIGNON BLANC

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

- Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season.
- 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 mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

### 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 and a small number of barrels.
- Inoculation with Alchemy II yeast began the 14-20 day fermentations, enhancing varietal character.
- 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, ripe peaches, and citrus erupt from the glass. Rich fruit flavors of citrus and melon team with bright acidity, ending with a lengthy but refreshing finish."*

Juan Muñoz Oca, Winemaker



<b>Vineyards:</b>	Horse Heaven Hills
<b>First Harvest Date:</b>	9/4/13
<b>Blend:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13.0%
<b>Fermentation:</b>	14-20 days with Alchemy II yeast
<b>Total Acidity:</b>	0.60g/100ml
<b>pH:</b>	3.08

#### Food Pairings:

Briny and sour flavored cheeses like Goat's milk cheese, mild flavored meats and seafood such as chicken, pork chops, tilapia, halibut and crab, and richer dishes so that the acidity of the wine shines through like quiches or potatoes au gratin.

# COLUMBIA CREST