

2013 RESERVE GRENACHE

Horse Heaven Hills

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 fruit for the Reserve Grenache is picked by hand from the Coyote Canyon Vineyard located in the heart of the Horse Heaven Hills. This vineyard is the source of some of the finest grapes in the state.
- 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

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small open-top fermenters uncrushed.
- A small amount of fruit was whole-cluster fermented.
- Lots were placed in 48% new French oak barrels for malolactic fermentation. Aging occurred for 20 months.
- Lots were kept separate during aging with blending occurring just prior to bottling.

APPELLATION ► HORSE HEAVEN HILLS

VINEYARD COYOTE CANYON VINEYARD

Blend ► 81% Grenache, 15% Syrah,

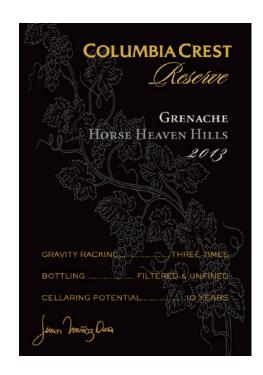
2% Mourvedre, 2% Viognier

ALCOHOL ► 14.5%

TOTAL ACIDITY ► 0.52 G/100 ML

PH ▶ 3.76

CASES CRAFTED ► 608



Tasting Notes

"This lively Grenache opens with ripe red fruit and violet notes, blooming into bright cherry and licorice flavors with a silky, refined texture."

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER