

COLUMBIA CREST  
Reserve

2013 RESERVE SYRAH  
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

- ▶ Coyote Canyon Vineyard is located in the heart of the Horse Heaven Hills Appellation. The blocks Syrah 99 and Syrah 01 were planted on the southern exposed slopes of the vineyard, one of the highest in the appellation.
- ▶ Syrah has an affinity for the region’s warm daytime temperatures during summer months and cooler temperatures during the ripening season. Lower temperatures during ripening concentrate aromatics and enhance complexity.
- ▶ The region’s low rainfall and high wind pressure yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Handpicked grapes were placed into a stainless steel tank as whole clusters. They were then joined by a portion of destemmed and sorted grapes. These grapes were then left to undergo a slow, natural primary fermentation with no yeast added, taking almost one month.
- ▶ The wine was then placed into older, neutral barrels to undergo natural malolactic fermentation and then aged in these barrels for 19 months.
- ▶ The final blend was created just prior to bottling

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARD ▶ COYOTE CANYON VINEYARD

BLEND ▶ 100% SYRAH

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.51 G/100 ML

PH ▶ 4.02

CASES CRAFTED ▶ 603



TASTING NOTES

*“This Rhône style Syrah delivers rich aromatics of huckleberry, lavender and smoke that capture the essence of Syrah from this region. Replete flavors of supple blueberry and plum lead to a distinctive blueberry finish and refined, ripe tannins.”*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER