



HORSE HEAVEN HILLS 2014 CHARDONNAY

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

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

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

- Upon delivery to the winery, the grapes were pressed quickly but gently. 60% of the juice was fermented in a combination of new French and new American oak as well as older barrels.
- 40% of the juice was fermented in stainless steel to retain the minerality and fruit-forward characters unique to the Horse Heaven Hills region.
- All barrels were hand stirred weekly; the wine aged in barrel for a total of nine months.

TASTING NOTES

"This elegant, medium-bodied Chardonnay opens with aromas of spiced pear and freshly sliced apples with notes of blossoms and honey. Hints of toasty coconut join flavors of white orchard fruits, pineapple, grapefruit and sweet oak, ending with a lengthy finish of creamy vanilla."

-Juan Muñoz Oca, Winemaker



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| Vineyards: | Horse Heaven Hills |
| Blend: | 99% Chardonnay & 1% Riesling |
| Alcohol: | 13.5% |
| Total Acidity: | 0.53 g/100 mL |
| pH: | 3.49 |
| Food Pairings: | Alaskan Cod Chowder, Pan Seared Scallops and Roasted Pork Loin with Pineapple Glaze |

COLUMBIA CREST