



HORSE HEAVEN HILLS 2014 H3 MATCH DAY BLEND 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.

Columbia Crest is a proud supporter of the 2015 MLS Cup Champions, The Portland Timbers. The Match Day Red Wine is dynamic – much like a home match.

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

- 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, including 60 percent older barrels, for approximately 17 months.

TASTING NOTES

"This wine marries together lively flavors of red and black fruit with hints of cocoa and coffee. The silky palate gives way to smooth tannins and a vibrant finish...which pairs perfectly with a Timbers win."

Juan Muñoz Oca, Winemaker



Vineyards: Horse Heaven Hills

Blend: 63% Merlot,
33% Syrah,
4% Viognier

Alcohol: 14.5%

Total Acidity: 0.56g/100ml

pH: 3.78

Food Pairings:

Foods with complex flavors match the complexity of red blends. Grilled meats and vegetables, blue cheese, duck and dark chocolate are all great options.

COLUMBIA CREST