



HORSE HEAVEN HILLS 2014 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

- 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.
- After cold settling, the clean juice was racked off solids and fermentations were initiated in temperature controlled stainless steel tanks.
- Vineyard blocks were vinified separately with the final blend occurring just weeks prior to bottling.

TASTING NOTES

"Our Sauvignon Blanc opens with citrus aromas followed by a layer of minerality and pear flavors that give way to a crisp, clean finish."

Juan Muñoz Oca, Winemaker



Vineyards:	Horse Heaven Hills
Blend:	99% Sauvignon Blanc 1% Semillon
Alcohol:	13.0%
Total Acidity:	0.62g/100ml
pH:	3.05
Food Pairings:	Goat's Milk Cheese, Grilled Halibut Steaks, Dungeness Crab, Vegetable Quiche, Potatoes Au Gratin.

COLUMBIA CREST