



## HORSE HEAVEN HILLS 2015 CABERNET SAUVIGNON

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

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

### 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 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The majority of the wine (88%) aged for 9 months in a combination of new and older French and American oak barrels, while a small percentage of the wine (12%) aged in stainless steel tanks.

### TASTING NOTES

*"This bold Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish."*

~ Juan Muñoz Oca, Winemaker



<b>Vineyards:</b>	Horse Heaven Hills
<b>Blend:</b>	77% Cabernet 21 % Merlot 2% Syrah
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	0.54 g/100ml
<b>pH:</b>	3.78

**Food Pairings:**  
Pasta Bolognese, Braised Lamb Shank, Beef Pot Roast, Strongly Flavored Cheeses

COLUMBIA CREST