



HORSE HEAVEN HILLS 2016 H3 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

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

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.
- Fruit from each vineyard block was fermented and aged separately with blending occurring just weeks before 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:	100% Sauvignon Blanc
Alcohol:	13.0%
Total Acidity:	0.69g/100ml
pH:	3.04

Food Pairings:

Goat's Milk Cheese, Grilled Halibut Steaks, Dungeness Crab, Vegetable Quiche, Potatoes Au Gratin

COLUMBIA CREST