

2016 RESERVE GRENACHE

COYOTE CANYON VINEYARD | HORSE HEAVEN HILLS

ABOUT THIS WINE

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.

GROWING SEASON

- ▶ 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.

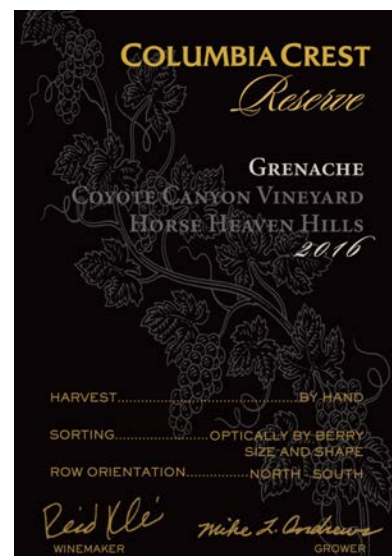
VINEYARDS

- ▶ The fruit for the Reserve Grenache is picked by hand from the Coyote Canyon Vineyard located in the heart of the Horse Heaven Hills. This vineyard is the source of some of the finest grapes in the state.
- ▶ 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

- ▶ Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small open-top fermenters uncrushed.
- ▶ A small amount of fruit was whole-cluster fermented.
- ▶ The free-run juice was barreled down and kept separate from the lightly basket-pressed skins.
- ▶ Lots were placed in 43% new French oak barrels for malolactic fermentation. Aging occurred for 18 months.
- ▶ Lots were blended just prior to bottling. Free run made up the majority of the blend bringing aromatics, and a small amount of the basket press was remarried into the blend to bring structure and complexity.

- APPELLATION** ▶ HORSE HEAVEN HILLS
- VINEYARDS** ▶ COYOTE CANYON VINEYARD
- BLEND** ▶ 100% GRENACHE
- ALCOHOL** ▶ 14.5%
- TA** ▶ 0.48 g/100ML
- PH** ▶ 3.80
- CASES CRAFTED** ▶ 600



TASTING NOTES

“This Grenache opens with lovely, fresh aromatics of blueberry and red currant which are elegantly layered with chocolate and hints of red licorice. The approach is soft and leads to a velvety smooth finish where the sweet fruit and chocolate hang on your palate.”

Reid Klei

REID KLEI ▶ COLUMBIA CREST ▶ WINEMAKER