

2016 RESERVE RED BLEND

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.

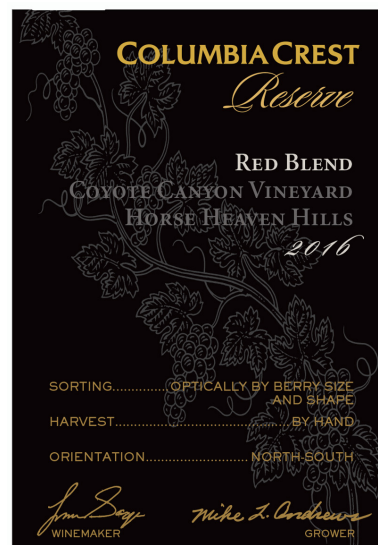
VINEYARDS

- ▶ Coyote Canyon Vineyard is the source of some of the finest grapes in the state. The varieties used in this blend benefit from the varied topography of the vineyard giving each variety different exposure.
- ▶ 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

- ▶ All four grapes varieties were harvested together at the same time then destemmed and crushed together to a small stainless steel tank for a 5-day fermentation on skins.
- ▶ An optical sorter was used to pick the best berries from the harvested lot based on size and shape.
- ▶ When the desired tannin structure was achieved, the wine was drained away from the skins and placed into 67% neutral and 33% new French oak barrels for malolactic fermentation.
- ▶ The wine aged for 19 months in barrel.

- APPELLATION** ▶ HORSE HEAVEN HILLS
- VINEYARDS** ▶ COYOTE CANYON VINEYARD
- BLEND** ▶ 50% MOURVÈDRE, 31% SYRAH, 19% GRENACHE
- ALCOHOL** ▶ 14.5%
- TA** ▶ 0.55 G/100ML
- PH** ▶ 3.72
- CASES CRAFTED** ▶ 512



TASTING NOTES

“Mourvèdre takes the lead in this classically southern Rhone blend giving this wine its exotic feel of light and dark fruit and spice. Field harvested and co-fermented in a single tank brings a natural balance and depth of fresh fruit to this seamlessly sumptuous complex wine. Dried fig linked with rich boysenberry envelopes the pallet and delivers a lush smooth finish.”

LAURA SORGE ▶ COLUMBIA CREST ▶ WINEMAKER