

2017 RESERVE CABERNET SAUVIGNON ROSÉ

HORSE HEAVEN HILLS

GROWING SEASON

- ▶ The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- ▶ The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- ▶ Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- ▶ Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- ▶ The fruit is sourced from Block 39 of Columbia Crest's select estate vineyards located in the Horse Heaven Hills.
- ▶ The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics, retain acidity and enhance complexity.
- ▶ The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ The Estate fruit was fed directly to press where the juice was extracted gently but quickly.
- ▶ The pressing was monitored to get a balance of color and flavor extraction.
- ▶ The juice was cold settled for two days then racked off solids to a temperature controlled stainless steel tank where the wine underwent a cool, 22 day fermentation to retain the fresh aromatics.

APPELLATION ▶ HORSE HEAVEN HILLS

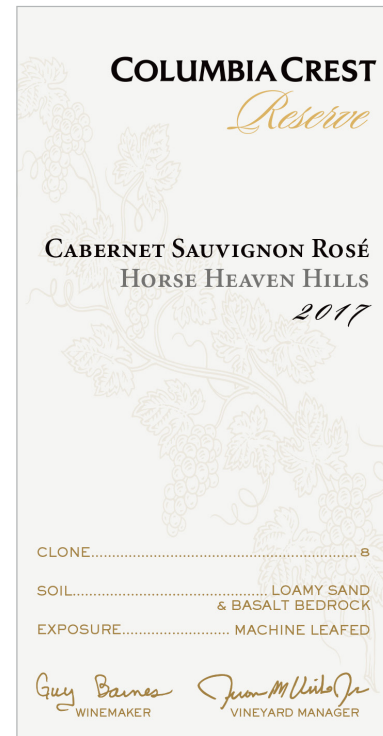
BLEND ▶ 100% CABERNET SAUVIGNON

TOTAL ACIDITY ▶ 0.59 G/100ML

PH ▶ 2.95

ALCOHOL ▶ 13.2%

CASES CRAFTED ▶ 150



TASTING NOTES

"This wine is a great "rose gold" color with delicate floral aromas. Flavors of fresh strawberry, watermelon, mixed berries give way to a finish that shows the balanced acidity with hints of rhubarb."

Guy Barnes

GUY BARNES ▶ COLUMBIA CREST ▶ WINEMAKER