

## 2017 RESERVE MALBEC 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 63 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, 16 day fermentation to retain the fresh aromatics.

APPELLATION ▶ HORSE HEAVEN HILLS

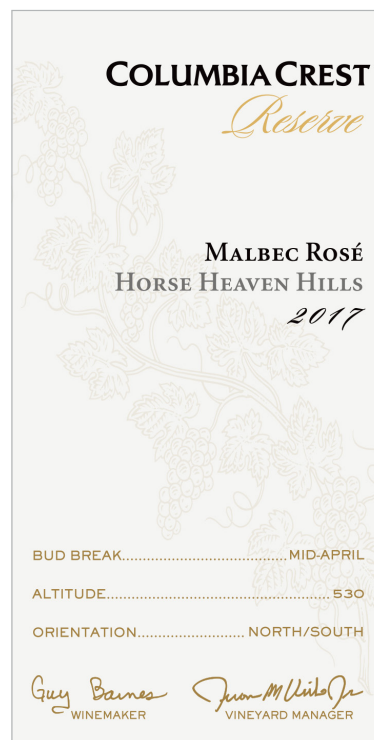
BLEND ▶ 100% MALBEC

TA ▶ 0.47 G/100ML

PH ▶ 3.17

ALCOHOL ▶ 12.2%

CASES CRAFTED ▶ 150



#### TASTING NOTES

*"This Rose of Malbec has radiant color and starts with bright aromatics of fresh strawberries, ripe melon, and floral notes. The flavors match the aromatics nicely with fresh berries, watermelon, with slight mineral notes."*

*Guy Barnes*

GUY BARNES ▶ COLUMBIA CREST ▶ WINEMAKER