

# TWO VINES

COLUMBIA·CREST

## 2010 CABERNET SAUVIGNON

### GROWING SEASON

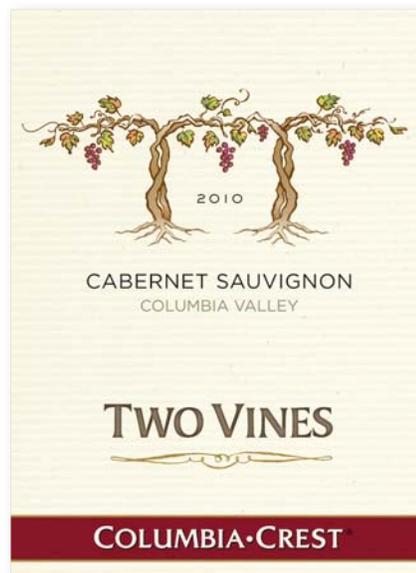
- ▶ The 2010 vintage was the cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- ▶ Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

### VINEYARDS

- ▶ The designation "Two Vines" refers to Columbia Crest's trellising method. Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast-facing slopes.

### VINIFICATION

- ▶ Grapes were destemmed, crushed, and inoculated to begin fermentation.
- ▶ Twice-daily pumpovers were performed during fermentation to extract color and flavors.
- ▶ To maintain fruity aromas and flavors wine underwent Malolactic fermentation in stainless steel.
- ▶ This lightly oaked wine aged up to 10 months in oak barrels.



APPELLATION	▶ Columbia Valley
HARVEST DATE	▶ October 2, 2010
FERMENTATION	▶ 6 to 10 days on skins.
ALCOHOL	▶ 13.5%
TOTAL ACIDITY	▶ 0.57 g/100mL
PH	▶ 3.65

### TASTING NOTES

*Plump aromas of ripe cherry, red berry and jam fill the nose, followed by notes of luscious berry sweetness on the palate. This textured wine with moderate tannins ends with a round finish.*