

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

*"Our Grand Estates Cabernet Sauvignon displays an impressive concentration of dark fruits, black cherry, currant and fig aromas and flavors. The ripe, sweet, oaky tannins are balanced by lovely fruit complexity."*

JUAN MUÑOZ OCA, WINEMAKER

**VINEYARDS** Columbia Valley

**FIRST HARVEST DATE** October 2, 2010

**BLEND** 96% Cabernet Sauvignon,  
3% Cabernet Franc, 1% Merlot

**FERMENTATION** 6-10 days on skins

**BARREL REGIME** 1/3 new oak for 16 months

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.59 g/100ml

**PH** 3.6

## 2010 CABERNET SAUVIGNON

### GROWING SEASON

- The 2010 vintage was 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 produced balanced, elegant wines with lower alcohol and higher acidity.

### VINEYARDS

- Grand Estates Cabernet Sauvignon was harvested from vineyards located predominantly on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity.)
- Columbia Valley 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 irrigated.
- 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 crushed with 25% whole berries remaining.
- Fermentation lasted 6 - 10 days on skins to extract optimum fruit and textural components.
- Blending occurred immediately after fermentation.
- Malolactic fermentation occurred in a combination of stainless steel tanks and oak barrels.
- The wine barrel-aged in 1/3 new oak for 16 months.

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