

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate. This wine pairs well with beef tenderloin or hearty pasta."

JUAN MUÑOZ OCA, WINEMAKER

**VINEYARDS** Columbia Valley

**FIRST HARVEST DATE** 10/6/12

**ALCOHOL** 13.5%

**BLEND** 98% Cabernet, 2% Merlot

**FERMENTATION** Fermentation lasted 6–10 days on skins to extract optimum fruit and textural components. Blending occurred after fermentation, and Malolactic fermentation took place in a combination of stainless steel tanks and barrels.

**BARREL REGIME** The wine barrel-aged in 1/3 new oak for 16 months

**TOTAL ACIDITY** 0.56g/100mL

**PH** 3.69

## FOOD PAIRINGS

Blue cheese, duck, beef, veal, dark chocolate

## 2012 CABERNET SAUVIGNON

### GROWING SEASON

- Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- Overall the 2012 harvest was outstanding; the red wines are flavorful and rich with ripe tannins.

### 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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