



HORSE HEAVEN HILLS 2015 H3 LES CHEVAUX RED WINE

Les Chevaux, (French for "the horses") is named for the wild horses that once roamed the Horse Heaven Hills.

Vineyards in the Horse Heaven Hills are the source and inspiration behind the H3 wines. The hills have been home to Columbia Crest winery for more than two decades. Winemaker Juan Muñoz Oca combines innovative and traditional winemaking practices to highlight bold flavors in the wines that capture the unique *terroir* of the region.

GROWING SEASON

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- The Horse Heaven Hills vineyards are located in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the Horse Heaven Hills reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

VINIFICATION

- Grapes were crushed and then fermented for 6-10 days on the skins to extract optimal fruit and structural components.
- Malolactic fermentation occurred in 100% oak barrels. Blending occurred shortly after malolactic fermentation.
- The wine was barrel aged in a combination of American and French oak for almost 22 months.

TASTING NOTES

"Les Chevaux, (French for "the horses") is named for the wild horses that once roamed the Horse Heaven Hills. This red blend is focused and generous, open textured and inviting, offering cherry, currant, red plum, and raspberry jam flavors."

Juan Muñoz Oca, Winemaker



Appellation:	Horse Heaven Hills
Blend:	75% Merlot, 17% Syrah, 7% Malbec and 1% other Red Varietals
Alcohol:	14.5%
TA:	0.54 g/100ml
pH:	3.75

Food Pairings:

Foods with complex flavors match the complexity of red blends. Pepper steak, well seasoned beef or lamb, rich stews, pâtés and strong cheeses such as blue cheese and stilton, are great pairings.

COLUMBIA CREST