

# COLUMBIA·CREST®

## GRAND ESTATES

### *Cabernet Sauvignon* 2008

#### *Growing Season*

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

#### *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.

#### *Tasting Notes*

"Aromas of vanilla bean, coffee bean, and dark cherries lead to a medium-bodied palate accented by dark chocolate covered pomegranate. The supple finish offers silky tannins with hints of dark chocolate and spice."

*Ray Einberger*

Ray Einberger, Winemaker

#### Vineyards

Columbia Valley

#### First Harvest Date

October 28, 2008

#### Blend

90% Cabernet Sauvignon,  
5% Cabernet Franc,  
2.5% Syrah, 2.5% Merlot,

#### Fermentation

6-10 days on skins

#### Yeasts

Premier Cuvee, CSM,  
Pasteur Red, D21, D254

#### Alcohol

13.5%

#### Total Acidity

0.54 g/100ml

#### pH

3.75

