

TWO | VINES

VINEYARD 10 2008 RED WINE

VINEYARD 10

Overlooking the Columbia River sits Vineyard 10, one of the original Columbia Crest estate vineyards that consistently produce exceptional fruit. The Two Vines Vineyard 10 wines are a tribute to this special place.

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 varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- 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 6-8 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.
- Vineyard 10 is one of the largest single estate vineyards in Washington state with some of the oldest vines in Columbia Valley.
- The vineyard is situated along the banks of the Columbia River; this positioning is a unique feature that allows both white and red grapes to flourish in unique styles.

VINIFICATION

- Grapes were destemmed and crushed with approximately 20% whole berries remaining, and inoculated to begin fermentation.
- Fermentation lasted 7-10 days on the skins, with a twice-daily pump over regime to extract soft tannins.
- Malolactic fermentation took place in stainless steel tanks.
- Some of the components of the final blend aged 12 - 14 months in neutral French and American oak barrels.

TASTING NOTES

"Aromas of strawberry and spice introduce this fruit-forward wine, the softly textured palate displays flavors of ripe plum and blackberries that are balanced by a silky finish."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Washington state

HARVEST DATE

September 14, 2008

FERMENTATION

7 - 10 days on skins

ALCOHOL

13.6%

TOTAL ACIDITY

0.56 g/100ml

PH

3.69

BLEND

Predominantly Syrah with Cinsault, Viognier and Mourvedre

