

COLUMBIA·CREST®

GRAND ESTATES

Cabernet Sauvignon 2009

Growing Season

- The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced wines with lots of natural acidity and fruit-forward flavors.

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

"Exhibiting big, bold flavors, our Grand Estates Cabernet Sauvignon highlights these classic characteristics while softening the edges just enough to call attention to delicate aromas and fruit complexity. Aromas and flavors of black cherry, plum and spice on the mid-palate are complemented by smooth tannins on the finish."

Ray Einberger

Ray Einberger, Winemaker Emeritus

Vineyards

Columbia Valley

First Harvest Date

September 19, 2009

Blend

Cabernet Sauvignon 87%,
Merlot 7%, Syrah 6%

Fermentation

6-10 days on skins

Barrel Regime

1/3 new oak for 16 months

Alcohol

13.5%

Total Acidity

0.54 g/100ml

pH

3.75

