

COLUMBIA·CREST®

GRAND ESTATES

Amitage

2009 Red Blend, Columbia Valley

Amitage, a combination of the prefix “ami” (love) and the word “heritage”, is a tribute to the artisan winemaking techniques that make our Grand Estates wines so exceptional.

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

- The Grand Estates Amitage was harvested from vineyards located predominantly on the Wahluke Slope (for aromatics and complexity), the Columbia Valley and the Horse Heaven Hills (which contributes texture and body).
- 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 25% new French and American oak barrels for 16 months.

Tasting Notes

“This complex red exhibits layer flavors of blackberries and plums with a subtle spiciness and silky mouthfeel that leads to a long, elegant finish.”

Juan Muñoz Oca, Winemaker

Vineyards

Columbia Valley

Blend

63% Merlot, 33% Syrah,
4% Cabernet Franc,

Fermentation

6-10 days on skins on the skins

Yeasts

Lots were fermented separately,
a variety of yeasts were used

Barrel Regime

Aged in 25% New French and
American oak for 16 months

Alcohol

13.5%

Total Acidity

0.52 g/100ml

pH

3.7

