



COLUMBIA-CREST
Reserve

2009 COYOTE CANYON VINEYARD GRENACHE-SYRAH-MOURVÈDRE

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

- ▶ Coyote Canyon Vineyard is the source of some of the finest grapes in the state. The varieties used in this blend benefit from the varied topography of the vineyard giving each variety different exposure.
- ▶ The vineyard is located in the Horse Heaven Hills AVA, 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.
- ▶ The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and good air drainage which protects the vineyards during the winter months.
- ▶ Well-drained, sandy soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Strong wind patterns, which are unique to the Horse Heaven Hills, reduce canopy size and density, create better sun exposure, and contribute to even ripening by moderating temperature extremes.

VINIFICATION

- ▶ Grapes were destemmed and crushed with 30% whole berries remaining. Primary fermentation on the skins lasted between 7-14 days depending on the lot/variety.
- ▶ Lots were placed in 30% new French and 30% new American oak barrels for malolactic fermentation.
- ▶ The wine was racked by gravity flow at three month intervals during its 18 months in barrels.
- ▶ Final cuvee was blended 3 months before bottling.

- APPELLATION ▶ HORSE HEAVEN HILLS
- VINEYARDS ▶ COYOTE CANYON
- HARVEST DATE ▶ SEPTEMBER 14, 2009
- BLEND ▶ 50% GRENACHE, 40% SYRAH, 10% MOURVÈDRE
- FERMENTATION ▶ 7-14 DAYS ON SKINS
- BARREL REGIME ▶ 30% NEW FRENCH & AMERICAN OAK
- ALCOHOL ▶ 14.8%
- TOTAL ACIDITY ▶ 0.56G/100ML
- PH ▶ 3.71
- CASES PRODUCED ▶ 200



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GRENACHE-SYRAH-MOURVÈDRE
HORSE HEAVEN HILLS
2009

TASTING NOTES

"Rich, earthy tones with finesse and bright berry flavors mix with soft tannins. Syrah and Mourvèdre add textural dimension and spice."

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER EMERITUS

Ray Einberger