

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Aromas and flavors of dark red fruits reveal a bold style of Cabernet Sauvignon. This wine displays fruit complexity and structure – pair this wine with beef tenderloin or pasta."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE October 7, 2011

BLEND 93% Cabernet Sauvignon, 5% Cabernet Franc, 2% Malbec

ALCOHOL 13.5%

TOTAL ACIDITY 0.52 g/100ml

PH 3.75

FOOD PAIRINGS

Blue cheese, duck, beef, veal, dark chocolate

2011 CABERNET SAUVIGNON

GROWING SEASON

- A combination of weather conditions led to one of the more challenging vintages in Washington state's history.
- A freeze in Nov. 2010 affected vineyards throughout the Columbia Valley, though many sites were not harmed. Additionally, the diversity of Columbia Crest's vineyard sources balanced vintage variances.
- Cool temperatures prevailed during the springtime which delayed bud break and bloom by three to four weeks. Consistently warm summer temperatures lengthened the ripening period. Many sites began harvest three weeks later than a typical year.
- October was warm and dry, allowing the grapes to hang a bit longer, creating depth without sugar accumulation.

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.

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