



HORSE HEAVEN HILLS 2014 CABERNET SAUVIGNON

The vineyards in Horse Heaven Hills are the source and inspiration behind the H3 wines. The hills have been home to the Columbia Crest winery for more than two decades, and it is this heritage, combined with innovative winemaking and vineyard knowledge, that allow our winemaker to create wines that capture the unique terroir of the region.

GROWING SEASON

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- The Horse Heaven Hills vineyards are located in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the Horse Heaven Hills reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

VINIFICATION

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine was barrel aged in 48% new and 52% older French and American oak for 9 months.

TASTING NOTES

"This bold Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish."

Juan Muñoz Oca, Winemaker



Vineyards:	Horse Heaven Hills
Blend:	84% Cabernet 16 % Merlot
Alcohol:	14.5%
Total Acidity:	0.53g/100ml
pH:	3.79

Food Pairings:
Pasta Bolognese, Braised Lamb Shank, Beef Pot Roast, Strongly Flavored Cheeses

COLUMBIA CREST