

## TWO | VINES

2005 SHIRAZ

## GROWING SEASON

- August 15 marked the beginning of the earliest harvest on record.
- Warm summer months contributed to the uniformity of berry maturation.
- A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development and high natural acidity across varietals.

## VINEYARDS

- 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 irrigation.
- 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 destemmed and crushed with 10% whole berries remaining, then fermented on skins 7-10 days.
- The wine aged in half stainless steel and half oak barrels, a combination of French and American, for 14 months.
- The final blend includes Cabernet Sauvignon to enhance the mouthfeel and fruit aromatics.

## TASTING NOTES

*"This Shiraz features New World-style ripe and jammy fruit aromas. Flavors of black cherry and white pepper are pronounced on the palate with hints of boysenberry and raspberry. The lingering finish is pleasingly supple."*

*Ray Einberger*

Ray Einberger, Winemaker

## VINEYARDS

Washington State  
Columbia Valley

## HARVEST DATE

September 19, 2005

## FERMENTATION

7 – 10 days on skins

## ALCOHOL

13.5%

## TOTAL ACIDITY

0.57gm/100mL

## PH

3.75

