

HORSE HEAVEN HILLS 2006 CHARDONNAY

COLUMBIA · CREST®

The vineyards in Horse Heaven Hills are the source and inspiration behind the Horse Heaven Hills wines. The hills have been home to Columbia Crest winery for more than two decades. 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

- The 2006 growing season was marked by extreme weather patterns. Spring was wet and cooler than normal, followed by a long, dry and hot summer.
- These factors contributed to excellent acid levels in the grapes, balanced canopies and small berries.
- The warmer areas of the Horse Heaven Hills saw early ripening and bold flavors from the high temperatures. The cooler locations saw later ripening and more fruit-driven flavors.

Vineyards

- The Horse Heaven Hills vineyards are located 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

- Whole berry Chardonnay from select vineyards was pressed, the juice was held at 50 degrees in stainless steel tanks for two days.
- 40% of the grapes were barrel fermented in new American and French oak, and 30% in older oak barrels to create complexity and maintain the fruit integrity.
- 30% of the juice was fermented in stainless steel to retain the minerality and fruit-forward elegance of the fruit, characteristics unique to the Horse Heaven Hills region.
- Various yeasts were used at fermentation; the wines were then inoculated for malolactic fermentation.
- All barrels were hand-stirred weekly for six to nine months.
- Blending occurred pre-bottling.

Tasting Notes

"This elegant, light to medium-bodied Chardonnay presents aromatics of slight mineral, apple, and pear leading to a balanced palate of pineapple and coconut, closing with a seductive, creamy vanilla finish." -Ray Einberger, Winemaker



Vineyards:	Horse Heaven Hills
Harvest Date:	Sept. 9, 2006
Blend:	100% Chardonnay
Fermentation:	4-20 days
Yeasts:	Premier Cuvee Prise de Mousse
Alcohol:	13.5%
Total Acidity:	.52 g/100ml
pH:	3.58