

## TWO | VINES

## VINEYARD 10 2006 RED WINE

## VINEYARD 10

Overlooking the Columbia River sits Vineyard 10, one of the original Columbia Crest estate vineyards that consistently produces exceptional fruit. The Two Vines Vineyard 10 blends are a tribute to this special place.

## 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 parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and bold flavors from the high temperatures.
- In cooler growing areas, later ripening prompted good color, pronounced fruit flavors, and smooth tannins in reds.

## 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 6-8 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.
- Vineyard 10 is one of the largest single estate vineyards in Washington state with some of the oldest vines in the Columbia Valley.
- The vineyard is situated along the banks of the Columbia River; this positioning is a unique feature that allows both white and red grapes to flourish.

## VINIFICATION

- Grapes were destemmed and crushed with 20% whole berries remaining, and inoculated to begin fermentation.
- Fermentation lasted 6-10 days on the skins, with a twice-daily pump over regime to extract soft tannins.
- Malolactic fermentation took place in stainless steel tanks.
- Some of the components of the final blend aged 12-14 months in French and American oak barrels.

## TASTING NOTES

*“Cherry and raspberry aromas unfold from the glass. Red cherries, cola and strawberry flavors balance the fine acidity and a reveal a palate of sweet tannins. The flavors open up beautifully on the long, soft finish.”*

*Ray Einberger*  
Ray Einberger, Winemaker

## VINEYARDS

Washington state  
Vineyard 10

## HARVEST DATE

October 30, 2006

## FERMENTATION

6 – 10 days on skins

## YEAST

BRL97  
Premier Cuvee  
L2056

## ALCOHOL

13.5%

## TOTAL ACIDITY

0.64

## PH

3.61

## BLEND

Syrah  
Sangiovese  
Zinfandel  
Barbera  
Mouvedre  
Dolcetto

