

2007 Sauvignon Blanc

GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average.
- ▶ At the beginning of harvest, temperatures were moderate, and weather was ideal for harvest.

VINEYARDS

- ▶ Premium vineyards throughout the Columbia Valley are sources for Columbia Crest's Grand Estates Sauvignon Blanc.
- ▶ 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 pressed, cold-settled, and racked off the solids into temperature controlled stainless steel tanks.
- ▶ Inoculation with selected yeast strains to enhance varietal character began the 12-20 day cool fermentation in stainless steel.
- ▶ A portion of the finished wine was aged in barrels, adding complexity and enhancing mouth-feel.
- ▶ Extreme caution was exercised to prevent malolactic fermentation, thus preserving the crisp acid and fresh flavors.

VINEYARDS ▶ SELECT SITES IN THE YAKIMA VALLEY AND HORSE HEAVEN HILLS

FIRST HARVEST DATE ▶ SEPTEMBER 14, 2007

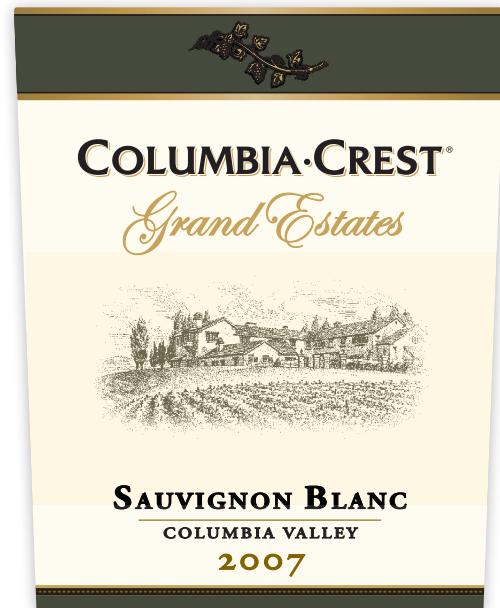
FERMENTATION ▶ 12-20 DAYS WITH VL3 AND AC YEASTS

BLEND ▶ 100% SAUVIGNON BLANC

ALCOHOL ▶ 13.5%

TOTAL ACIDITY ▶ 0.66G/100ML

PH ▶ 3.18



TASTING NOTES

"Aromatics of kiwi and passion fruit dominate this fruit-driven Sauvignon Blanc without compromising the fresh, slightly grassy notes that are typical of this variety. It is rich and tropical on the palate with a distinctive crispness and a refreshing finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER