

HORSE HEAVEN HILLS 2007 CHARDONNAY

COLUMBIA · CREST®

The vineyards in Horse Heaven Hills are the source and inspiration behind the H3 wines. The hills have been home to 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

- 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 and veraison started 10 days ahead of average.
- At the beginning of harvest, temperatures were moderate, and September weather was ideal for harvest.

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.
- Strong wind patterns, which are unique to 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 flavors, character 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 and 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. 21, 2007
Blend:	100% Chardonnay
Fermentation:	16-20 days
Yeasts:	Premier Cuvee Prise de Mousse
Alcohol:	13.7%
Total Acidity:	0.54 g/100ml
pH:	3.45