

TWO | VINES

VINEYARD 10 2007 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 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 October weather was ideal for harvest.

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 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 in unique styles.

VINIFICATION

- Grapes were destemmed and crushed with approximately 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 neutral French and American oak barrels.

TASTING NOTES

"Sweet cherry aromas jump from the glass. A lovely blend of cola, strawberry and juicy raspberry flavors balance the polished palate with smooth tannins. The finish is silky with a refreshing texture."

Ray Einberger

VINEYARDS

Washington state
Vineyard 10

HARVEST DATE

September 26, 2007

FERMENTATION

6 - 10 days on skins

ALCOHOL

13.5%

TOTAL ACIDITY

0.64

PH

3.71

BLEND

Syrah
Cabernet Franc
Sangiovese
Grenache
Mouvedre

