HORSE HEAVEN HILLS
2007 CABERNET SAUVIGNON

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Vineyards:	Horse Heaven Hills
Harvest Date:	October 2, 2007
Blend:	85% Cabernet Sauvignon 10% Merlot 5% Cabernet Franc
Fermentation:	6-10 days on skins
Yeasts:	Premier Cuvee CSM D-21
Alcohol:	14.5%
Total Acidity:	0.54 g/100ml
pH:	3.74

The vineyards in Horse Heaven Hills are the source and inspiration behind the H3 wines. The hills have been home to the 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.
- Veraison started 10 days ahead of average.
- At the beginning of harvest, temperatures were moderate, and October 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.
- 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

- Grapes were crushed at 20% whole-berry to retain fruit quality.
- Fermentation lasted 6-10 days on the skins to extract optimum fruit and structural components.
- Various yeasts were used to maintain fruit flavors and complexity.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels.
- Blending occurred shortly after malolactic fermentation.
- The wine was barrel aged in 40% new American and French oak, and 60% older oak for 14-18 months.
- The wine was racked at three month and six month intervals during the 14-18 month barrel aging period.

Tasting Notes

"This intense, fruit-forward Cabernet Sauvignon delivers aromas of cherries and huckleberry jam, with a perfect balance of earthy tannins, great focus in the mid-palate and a soft, smooth cocoa finish." -Ray Einberger, Winemaker

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