

# COLUMBIA·CREST®

## GRAND ESTATES

### *Cabernet Sauvignon* 2007

#### *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*

- Grand Estates Cabernet Sauvignon was harvested from vineyards located predominantly on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity.)
- 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 irrigated.
- 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 crushed with 25% whole berries remaining.
- Fermentation lasted 7 - 10 days on skins to extract optimum fruit and textural components.
- Blending occurred immediately after fermentation.
- Malolactic fermentation occurred in a combination of stainless steel tanks and oak barrels.
- The wine barrel-aged in 1/3 new oak for 16 months.

#### *Tasting Notes*

"Soft, yet intense aromas of chocolate cherry, cassis and slight spice lead to a medium-bodied palate of fruit-forward flavors. This concentrated wine trails into a supple finish that offers silky tannins, notes of dark chocolate and a slightly spiced finish."

#### *Ray Einberger*

Ray Einberger, Winemaker

#### **Vineyards**

Columbia Valley

#### **First Harvest Date**

September 27, 2007

#### **Blend**

95% Cabernet Sauvignon, remaining 5% Merlot, Cabernet Franc, Syrah

#### **Fermentation**

7-10 days on skins

#### **Yeasts**

Premier Cuvee, Pasteur Red

#### **Alcohol**

13.6%

#### **Total Acidity**

0.54 g/100ml

#### **pH**

3.78

