

HORSE HEAVEN HILLS 2009 SAUVIGNON BLANC

COLUMBIA · CREST

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 growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced white wines with lots of natural acidity and fruit-forward flavors.

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 Horse Heaven Hills, reduce canopy size and density, create better sun exposure, and contribute to even ripening by moderating temperature extremes.

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 14-20 day cool fermentation in stainless steel.
- 5% of the juice was fermented in neutral barrels to enhance mouth feel.
- Extreme caution was exercised to prevent malolactic fermentation, thus preserving the crisp acid and fresh flavors.

Tasting Notes

"This crisp and refreshing Sauvignon Blanc delivers aromas of grapefruit and lemongrass that mingle with delicate gooseberry, mineral and fresh pineapple flavor, leading to a balanced fruit finish." - Ray Einberger, Winemaker



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Vineyards:	Horse Heaven Hills
Harvest Date:	August 27, 2009
Blend:	100% Sauvignon Blanc
Alcohol:	13.5%
Total Acidity:	0.65 g/100ml
pH:	3.22
Case Production:	400 cases