

## TWO | VINES

## VINEYARD 10 2008 RED WINE

**VINEYARD 10**

Overlooking the Columbia River sits Vineyard 10, one of the original Columbia Crest estate vineyards that consistently produce exceptional fruit. The Two Vines Vineyard 10 wines are a tribute to this special place.

**GROWING SEASON**

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

**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 7-10 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**

*"Aromas of strawberry and spice introduce this fruit-forward wine, the softly textured palate displays flavors of ripe plum and blackberries that are balanced by a silky finish."*

*Ray Einberger*

Ray Einberger, Winemaker

**VINEYARDS**

Washington state

**HARVEST DATE**

September 14, 2008

**FERMENTATION**

7 - 10 days on skins

**ALCOHOL**

13.6%

**TOTAL ACIDITY**

0.56 g/100ml

**PH**

3.69

**BLEND**

Predominantly Syrah with Cinsault, Viognier and Mourvedre

