

COLUMBIA·CREST®

GRAND ESTATES

Amitage

2008 Red Blend, Columbia Valley

Amitage, a combination of the prefix “ami” (love) and the word “heritage”, is a tribute to the artisan winemaking techniques that make our Grand Estates wines so exceptional.

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

- Grand Estates Amitage was harvested from vineyards located predominantly on the Wahluke Slope (for aromatics and complexity), the Columbia Valley and the Horse Heaven Hills (which contributes texture and body).
- 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 6-10 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 25% new French and American oak barrels for 16 months.

Tasting Notes

“This complex red exhibits layer flavors of blackberries and plums with a subtle spiciness and silky mouthfeel that leads to a long, elegant finish.”

Juan Muñoz Oca, Winemaker

Vineyards

Columbia Valley

Blend

64% Merlot, 19% Syrah,
7% Cabernet Franc,
4.5% Malbec,
5.5% Cabernet Sauvignon

Fermentation

6-10 days on skins

Yeasts

Lots were fermented separately,
a variety of yeasts were used

Barrel Regime

Aged in 25% New French and
American oak for 16 months

Alcohol

13.5%

Total Acidity

0.54 g/100ml

pH

3.66

