

## 2004 SHIRAZ

### GROWING SEASON

- ▶ A hot, dry growing season created ideal flavor maturity and promoted an early harvest start.
- ▶ Cool temperatures and intermittent rain in mid-September prompted extended hang time, which allowed the grapes to reach ideal physiologic maturing.
- ▶ The 2004 harvest is characterized by smaller berry and cluster size, with intense flavors, good sugar development and high natural acidity.

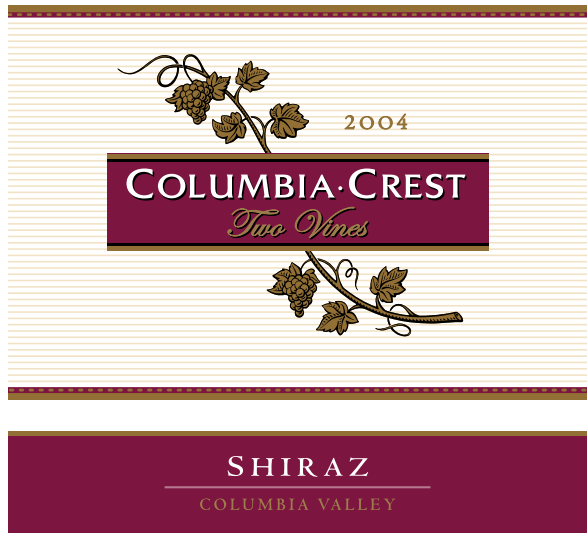
### VINEYARDS

- ▶ 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 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ 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 destemmed and crushed with 10% whole berries remaining, then fermented on skins 7-10 days.
- ▶ The wine aged in half stainless steel and half oak barrels, a combination of French and American, for 14 months.
- ▶ The final blend includes Viognier and Grenache to enhance the mouthfeel and fruit aromatics.

VINEYARDS	Columbia Valley
HARVEST DATE	September 21, 2004
FERMENTATION	7-10 days on skins, D254, Premier Cuvée, and L2226 yeasts
ALCOHOL	13.8%
TOTAL ACIDITY	0.62g/100ml
PH	3.72



### TASTING NOTES

**“The Two Vines Shiraz features New World-style ripe, jammy fruitiness blended from varieties traditional in the Rhone Valley. Black cherry and white pepper aromatics are also pronounced on the palate along with hints of boysenberry and raspberry. The lingering finish is pleasingly supple.”**

*Ray Einberger*

Ray Einberger ▶ Columbia Crest ▶ Winemaker

