

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"This bold style Cabernet Sauvignon displays great complexity and structure. There are aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate. This wine pairs well with beef tenderloin or hearty pasta."

JUAN MUÑOZ OCA, WINEMAKER

**APPELLATION** Columbia Valley

**BLEND** 86% Cabernet Sauvignon, 13% Merlot and 1% other red varietals

**ALCOHOL** 13.5%

**TA** 0.54 g/100mL

**pH** 3.79

## FOOD PAIRINGS

Blue Cheese, Dark Chocolate and Grilled or Roasted Duck, Beef or Veal

## 2016 CABERNET SAUVIGNON

### GROWING SEASON

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

### VINEYARDS

- Grand Estates Cabernet Sauvignon was harvested from vineyards located on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity).
- Columbia Valley vineyards are seated in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.
- Vines are planted on south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.

### VINIFICATION

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine aged predominately in oak barrels, both new and old French and American, for approximately 6 months.

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