

TWO VINES

COLUMBIA-CREST

2009 SHIRAZ

VINTAGE

- ▶ 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 wines with lots of natural acidity and fruit-forward flavors

VINYARDS

- ▶ 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 6-10 days.
- ▶ The wine aged in half stainless steel and half oak barrels, a combination of French and American, for 14 months.



APPELLATION ▶ Washington State

HARVEST DATE ▶ October 3, 2009

FERMENTATION ▶ 6 to 10 days on skins.

ALCOHOL ▶ 13.8%

TOTAL ACIDITY ▶ 0.55 g/100mL

PH ▶ 3.8

TASTING NOTES

This Shiraz features New World-style ripe and jammy fruit aromas. Flavors of black cherry and white pepper are pronounced on the palate with hints of boysenberry and raspberry. This is an elegant yet approachable and complex wine without being complicated.

FOOD PAIRINGS

This fruit-forward wine with a spicy characteristics that pair well with wild game venison or elk, duck, and classic American BBQ, spicy and salty food such as Italian sausage, pastas, pizzas, salty olive condiments and Tex Mex.

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