

# subsoil

Over 20,000 years ago, the Missoula Floods deposited sediment deep into the rich subsoils of the renowned Columbia Basin in Washington State. Subsoil wines deliver a truly unique wine experience that showcases the distinct character and depth of bright, balanced fruit from the Horse Heaven Hills.



## WASHINGTON STATE

### 1. PROSSER

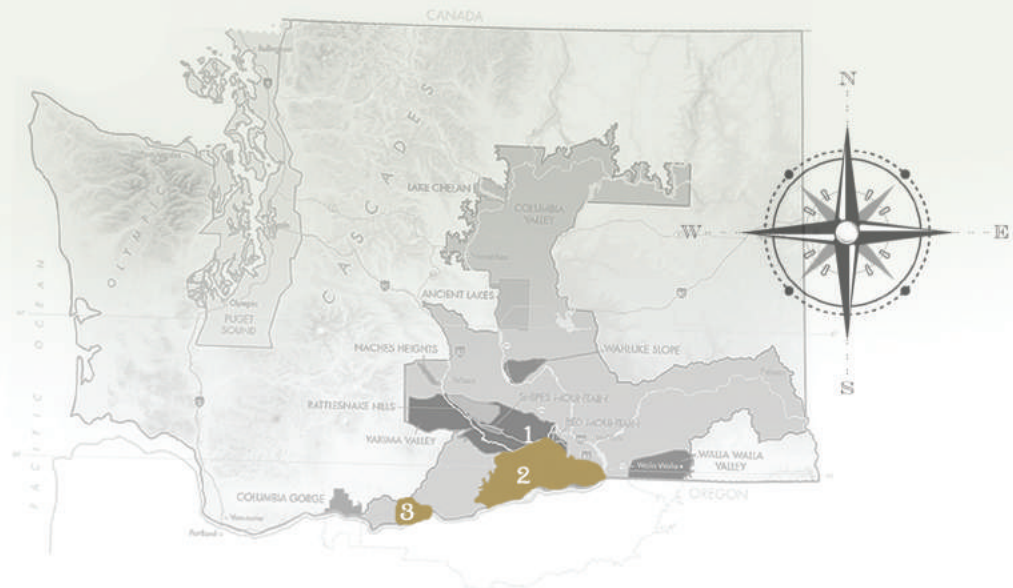
Winery and production facilities are located in Prosser, WA

### 2. HORSE HEAVEN HILLS AVA

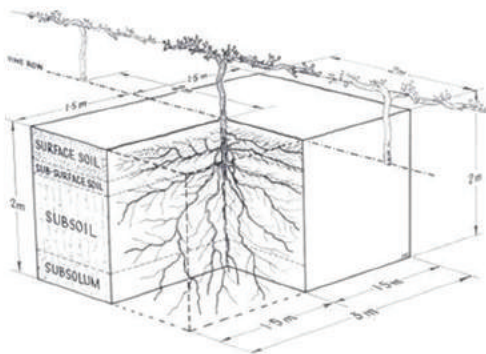
Our vineyards are located along the Columbia River. This region is known for its hot days and cool nighttime temperatures.

### 3. CHAPMAN CREEK VINEYARD

New vineyard operation located along the Columbia River in the Columbia Valley.



## THE MISSOULA FLOODS



20,000 years ago the Columbia Valley was flooded by 400 feet of water running as fast as 60 mph. The floods dropped sediment as they traveled; large boulders to microscopic silt.

The Missoula Floods greatly contributed to the rich soil profile of our land in Washington State. The deposits from these floods run deep within our soil and can be found in a layer of soil referred to as 'subsoil.'

## VARIETALS

**CHARDONNAY**  
UPC: 898012002620

**RED BLEND**  
UPC: 898012002637

**CABERNET SAUVIGNON**  
UPC: 898012002613

Washington State  
ANNUAL RAINFALL:

240"

40"

6 - 8"



### THE RAIN SHADOW EFFECT

The Columbia Valley and the Horse Heaven Hills are protected from wet weather systems by two major mountain ranges, the Olympics and the Cascades, creating the perfect climate for wine grapes. Hot summer days and cool nights add to the perfect conditions for growing world class wines. Washington State has some of the most dramatic fluctuations of any wine region in the world. *We experience up to 40° F difference between high day and low night time temperatures!*

NOTES:



JEREMY SANTO, WINEMAKER

*"The Horse Heaven Hills AVA is incredibly unique. It is one of the warmest AVAs in Washington state, and produces wines that are balanced, with powerful elegance. Our vineyards are located along the Columbia River, which mitigates temperature extremes and allows for a longer ripening period. Working closely with our Vineyard Manager, we limit irrigation to control berry growth and canopy size, resulting in small, concentrated berries that get dappled sunlight. These grapes produce wines that are deeply colored with rich, concentrated fruit and fine, powdery tannins. Our diurnal temperature swings allow the fruit to retain its' natural acidity, creating wines that are food friendly and well balanced."*