

COLUMBIA·CREST *Reserve*

2009 WALTER CLORE PRIVATE RESERVE RED WINE

Dedicated to the lifelong work of Washington state's pioneering viticultural researcher who shaped the Washington wine industry and is recognized as "The Father of Washington Wine."

GROWING SEASON

- ▶ 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.

VINEYARDS

- ▶ The fruit for the Walter Clore Private Reserve was picked from Columbia Crest's premier vineyard sites. Vineyards located on the Wahluke Slope offer aromatics, texture and complexity; Cold Creek sites contribute flavor and fruitiness; and Horse Heaven Hills fruit introduces balance and body.
- ▶ The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% to 30% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ After the 6 to 10 day fermentation on the skins, lots were pressed, blended and placed into new French oak barrels to finish primary fermentation. Malolactic fermentation followed in oak, wines were racked off solids before the end of the year.
- ▶ The traditional Bordeaux winemaking protocol included barrel aging for 26 months with barrel-to-barrel racking at three month intervals. Barrels were topped weekly during the first six weeks, and egg white fining occurred after 18 months.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ STONE TREE, BEVERLY, FOUR FEATHERS, COYOTE CANYON, ANDREWS HORSE HEAVEN HILLS, COLUMBIA CREST ESTATE

HARVEST DATE ▶ SEPTEMBER 18 – OCTOBER 10 2009

BLEND ▶ 47% CABERNET SAUVIGNON, 34% MERLOT, 15% CABERNET FRANC, AND 4% MALBEC

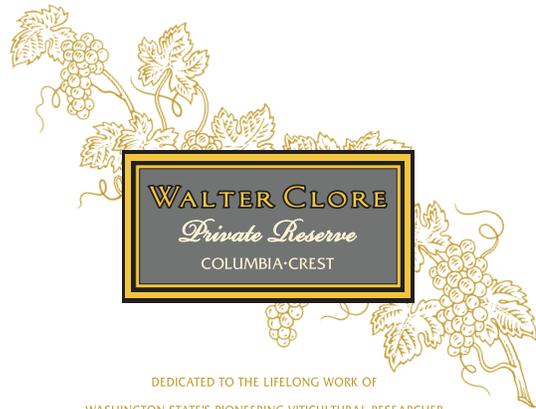
FERMENTATION ▶ 6-10 DAYS ON SKINS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.61G/100ML

PH ▶ 3.73

CASES PRODUCED ▶ 1,000



DEDICATED TO THE LIFELONG WORK OF
WASHINGTON STATE'S PIONEERING VITICULTURAL RESEARCHER
WHO SHAPED THE WASHINGTON WINE INDUSTRY AND IS RECOGNIZED AS
"THE FATHER OF WASHINGTON WINE".

COLUMBIA VALLEY RED WINE
2009

TASTING NOTES

"This classic Bordeaux-style wine opens with intense aromatics of vanilla, caramel, dark fruits and a hint of graphite. Wonderful blackberry and dark chocolate flavors on the palate grow into a soft but powerful and complex finish lingering with notes of exotic spices. This wine is sheer elegance."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER EMERITUS