

# COLUMBIA-CREST *Reserve*

## 2009 RESERVE CABERNET SAUVIGNON

### 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

- ▶ Cabernet Sauvignon grapes for the Reserve program were harvested from the top 10% of the vintage's best vineyard sites.
- ▶ Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; the Cold Creek area, which add flavor and fruitiness; and on the Horse Heaven Hills, which contribute balance and body to the finished wine.
- ▶ Cabernet Sauvignon has an affinity for the growing season's warm daytime cooler evening temperatures. The balance between daytime and nighttime temperatures during the ripening period concentrated aromatics and enhanced complexity.
- ▶ The region's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

### VINIFICATION

- ▶ Hand-picked grapes were de-stemmed and placed in stainless steel tanks un-crushed.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Twice-daily pumpovers during fermentation occurred for six to nine days to aerate the wine and enhance aromatics.
- ▶ Lots were blended and placed in new French oak barrels to finish primary fermentation and then undergo malolactic fermentation.
- ▶ Aging occurred for 25 months..

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ STONE TREE, BEVERLY, FOUR FEATHERS, WAUTOMA SPRINGS

HARVEST DATE ▶ OCTOBER 2009

BLEND ▶ 86% CABERNET SAUVIGNON  
9% MERLOT 5% CABERNET FRANC

FERMENTATION ▶ 6-9 DAYS ON THE SKINS,  
10 DAYS TO FINISH ALCOHOLIC FERMENTATION,  
4 WEEKS MALOLACTIC FERMENTATION

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.56G/100ML

PH ▶ 3.76

CASES PRODUCED ▶ 8,400

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RESERVE CABERNET SAUVIGNON  
COLUMBIA VALLEY  
2009

### TASTING NOTES

*"Crafted in a classic Bordeaux style and sourced from low yielding vineyards within the best sub-appellations of the Columbia Valley, the wine is defined by an enticing bouquet of spice and cacao, balanced flavors of dark fruits and caramel, refined tannins and a lingering, seductive finish."*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER EMERTIS