



COLUMBIA·CREST
Reserve

2009 RESERVE MERLOT STONE TREE VINEYARD

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

- ▶ Stone Tree Vineyard graces the beautiful Wahluke Slope on the hillside. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich under layer, adding to the grapes' character.
- ▶ Hot summer days, warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- ▶ Low rainfall stressed the vines, and irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- ▶ Grapes were crushed with 30% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Fermentation, including twice-daily pumpovers, lasted 6-10 days, depending on the lot.
- ▶ A portion of the wine went through malolactic fermentation, which occurred in primarily new French oak barrels.
- ▶ The wine aged in 70% new French oak and 30% American oak barrels for 18 months.

APPELLATION ▶ WAHLUKE SLOPE

VINEYARDS ▶ STONE TREE VINEYARD; BLOCK 15

HARVEST DATE ▶ SEPTEMBER 14, 2009

BLEND ▶ 95% MERLOT, 5% CABERNET

FERMENTATION ▶ 6-10 DAYS ON SKINS

BARREL REGIME ▶ 18 MONTHS, 70% FRENCH, 30% AMERICAN OAK

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.58G/100ML

PH ▶ 3.63

CASES PRODUCED ▶ 200



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STONE TREE VINEYARD MERLOT
WAHLUKE SLOPE
2009

TASTING NOTES

"Sourced from Block 15, this Merlot is broad and intense without losing focus; its ample density, dark plum and currant complement the bittersweet cocoa and tangy hint of iron, which is characteristic of the vineyard."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER EMERITUS