

COLUMBIA·CREST *Reserve*

2010 RESERVE CABERNET SAUVIGNON WAUTOMA SPRINGS VINEYARD

GROWING SEASON

- ▶ The 2010 vintage was cooler than past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- ▶ Overall, 2010 produced balanced, elegant wines with lower alcohol and higher acidity.

VINEYARDS

- ▶ Wautoma Springs is a small vineyard nestled in the heart of the Cold Creek district. This low-yielding vineyard is planted exclusively with Cabernet Sauvignon on weak, silty loam, rocky soil.
- ▶ Cabernet Sauvignon has an affinity for the growing season's warm daytime and 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 from block 99 were crushed with 20% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Twice-daily pumpovers during fermentation occurred for six to ten days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots are blended and placed in a combination of new and once-used French oak barrels for malolactic fermentation.
- ▶ Aging occurred for 18 months in the barrel in 60% new French oak.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ WAUTOMA SPRINGS

HARVEST DATE ▶ OCTOBER 20, 2010

BLEND ▶ 100% CABERNET SAUVIGNON

FERMENTATION ▶ UP TO 10 DAYS ON THE SKINS

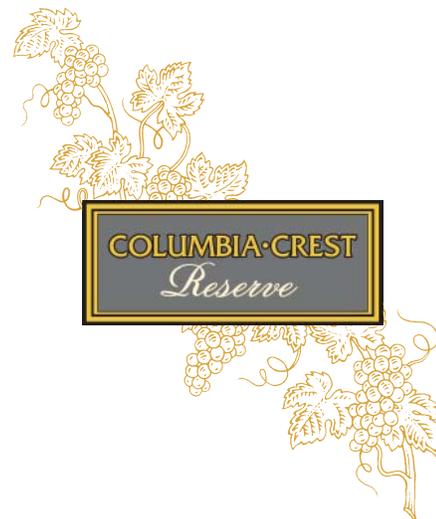
BARREL REGIME ▶ 18 MONTHS IN 60% NEW FRENCH OAK

ALCOHOL ▶ 14.8%

TOTAL ACIDITY ▶ 0.57G/100ML

PH ▶ 3.63

CASES CRAFTED ▶ 175



WAUTOMA SPRINGS VINEYARD CABERNET SAUVIGNON
COLUMBIA VALLEY
2010

TASTING NOTES

"A cooler than normal vintage in 2010 delivered elegant, complex wines; this effort has great acidity and a bouquet full of red fruits, with a touch of smoke and espresso aromas that integrate nicely with a silky, expressive finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER