

COLUMBIA·CREST *Reserve*

2010 RESERVE PRIMITIVO STONE TREE 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

- ▶ The Wahluke Slope appellation is unique in that it sits on a single landform within the vast Columbia Valley. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich underlayer, adding to the grapes' character.
- ▶ Sourced from Stone Tree Vineyard, a low yielding vineyard site that benefits from hot summer days, warm evenings, and the silty-loam soil, providing a unique terroir for Primitivo.

VINIFICATION

- ▶ This Reserve Primitivo part of a small selection of limited edition Reserve vineyard-designated wines from Columbia Crest. Primitivo shares virtually the same DNA as the classic Zinfandel grape.
- ▶ Hand-picked grapes were destemmed and crushed with 30% whole berries remaining held separately for vinification.
- ▶ Grapes were fermented for 6-10 days on skins in open top and stainless steel fermentators.
- ▶ The wine was aged in 30% new French and American oak barrels for 18 months to maintain its special fruit quality.

APPELLATION ▶ WAHLUKE SLOPE

VINEYARDS ▶ STONE TREE VINEYARD

HARVEST DATE ▶ OCTOBER 28, 2010

BLEND ▶ 100% PRIMITIVO

FERMENTATION ▶ 6-10 DAYS ON THE SKINS

BARREL REGIME ▶ 100% BARREL AGED, 30% NEW

ALCOHOL ▶ 14.8%

TOTAL ACIDITY ▶ 0.65G/100ML

PH ▶ 3.54

CASES CRAFTED ▶ 175



TASTING NOTES

"Magnificent aromas of raspberries open this bold, yet elegant Primitivo. Wonderful chocolate flavors and a silky inviting texture lead to balanced oak and fruit flavors. Notes of blackberry and raspberry cumulate to a soft, yet complex finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER