



COLUMBIA·CREST
Reserve

2012 RESERVE LATE HARVEST VIOGNIER

GROWING SEASON

- ▶ Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- ▶ Summer was predictably warm without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- ▶ Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- ▶ A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- ▶ Overall the 2012 harvest was outstanding; the white wines are flavorful with beautiful natural acidity.

VINEYARDS

- ▶ Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- ▶ Wonderfully ripe, clean fruit was rushed to the winery and quickly, but gently, pressed.
- ▶ The juice cold settled for 48 hours.
- ▶ The clean juice was then racked off solids and allowed to warm before inoculated to initiate fermentation in temperature controlled, stainless steel tanks.
- ▶ A long, cool fermentation contributed to both fruity and floral aromas. Fermentation was arrested when the perfect balance of flavor, sugar, acid and alcohol was achieved.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ SELECT BLOCKS FROM HORSE HEAVEN HILLS AND WAHLUKE SLOPE

HARVEST DATE ▶ OCTOBER 15, 2012

BLEND ▶ 100% VIOGNIER

FERMENTATION ▶ 3 WEEKS WITH VIN13 & RHONE 4600 YEASTS

ALCOHOL ▶ 10.0%

TOTAL ACIDITY ▶ 0.70G/100ML

PH ▶ 3.16

CASES CRAFTED ▶ 50



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TASTING NOTES

"Our late harvest Viognier is rich and dense. Flavors of fig, apricot and marmalade give way to a creamy palate and a long finish, with just enough acidity for balance."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER