

# COLUMBIA·CREST *Reserve*

## 2015 RESERVE CABERNET SAUVIGNON HEART OF THE HILL VINEYARD | RED MOUNTAIN

### GROWING SEASON

- ▶ The 2015 vintage was one of the warmest growing seasons on record in Washington.
- ▶ Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- ▶ Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region

### VINEYARDS

- ▶ Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- ▶ The area has a desert climate with average yearly rainfall of five inches per year. During the growing season, daytime temperatures average 90 °F (32 °C) with nighttime temperatures dropping below 50 °F (10 °C).
- ▶ The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

### VINIFICATION

- ▶ Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into stainless steel tanks. A twice-daily pump over regime was used to extract color and flavors.
- ▶ The grapes were cold soaked for two days prior to fermentation to help extract color and flavor from the grape skins without extracting too much tannin.
- ▶ Half of this blend aged in a French oak tank for 6 months before draining to fill neutral oak barrels and aging for an additional 10 months.

APPELLATION ▶ RED MOUNTAIN

VINEYARDS ▶ HEART OF THE HILL VINEYARD

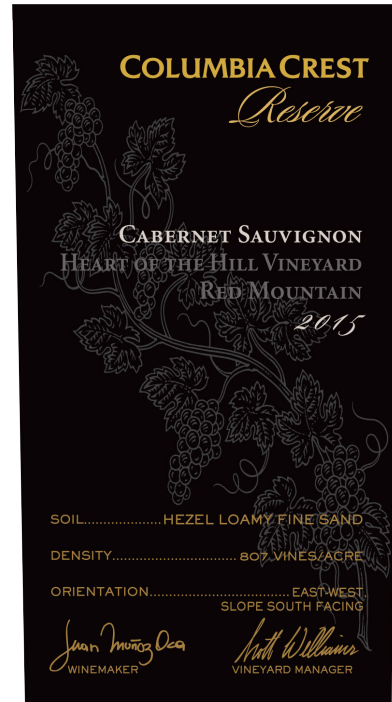
BLEND ▶ 100% CABERNET SAUVIGNON

ALCOHOL ▶ 15.0%

TA ▶ 0.59 G/100ML

PH ▶ 3.56

CASES CRAFTED ▶ 600



### TASTING NOTES

*“The wine opens up with densely packed aromas of violets and warm blueberry pie. After opening, it delivers more concentrated flavors of dark chocolate and coffee. The palate texture is dense and develops into a firm yet silky finish.”*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER