



COLUMBIA·CREST
Reserve

2007 WALTER CLORE PRIVATE RESERVE RED WINE

GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average. At the beginning of harvest, temperatures were moderate and weather was ideal for harvest.

VINEYARDS

- ▶ The fruit for the Walter Clore Private Reserve was picked from Columbia Crest's premier vineyard sites. Vineyards located on the Wahluke Slope offer aromatics, texture and complexity; Cold Creek sites contribute flavor and fruitiness; and Horse Heaven Hills fruit introduces balance and body.
- ▶ The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% to 30% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ After the six to 10 day primary fermentation, lots were pressed, blended and placed into new French oak barrels for malolactic fermentation.
- ▶ The traditional Bordeaux winemaking protocol included barrel aging for 30 months with barrel-to-barrel racking at three month intervals. Barrels were topped weekly during the first six months, and egg white fining occurred after 18 months.

VINEYARDS ▶ 100% COLUMBIA VALLEY

HARVEST DATE ▶ SEPTMEBER 25, 2007

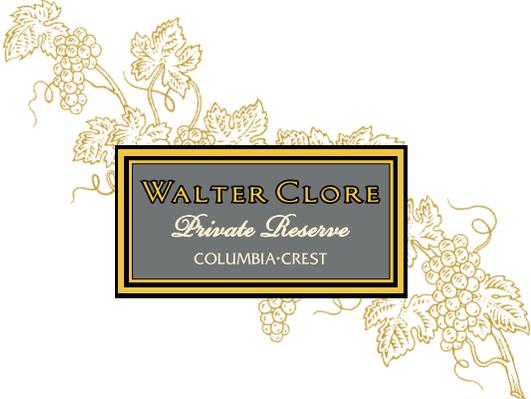
BLEND ▶ 65.2% CABERNET SAUVIGNON, 32.1% MERLOT,
2.7% CABERNET FRANC

FERMENTATION ▶ 6-10 DAYS ON SKINS

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.55G/100ML

PH ▶ 3.73



WALTER CLORE
Private Reserve
COLUMBIA·CREST



COLUMBIA VALLEY RED WINE
2007

TASTING NOTES

"Showcasing lots of finesse, this classic Bordeaux-style wine opens with aromatics of coconut, boysenberry and blackberry. The soft palate displays flavors of chocolate and cherries that are balanced with hints mood and fruit. These notes bring out the elegance of this powerful and enticing wine that cumulates to a lingering finish of coconut and cocoa."



RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER