



COLUMBIA·CREST
Reserve

2008 WALTER CLORE PRIVATE RESERVE RED WINE

Dedicated to the lifelong work of Washington state's pioneering viticultural researcher who shaped the Washington wine industry and is recognized as "The Father of Washington Wine."

GROWING SEASON

- ▶ A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- ▶ Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- ▶ Hot weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

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 100% 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.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ 31% COYOTE CANYON, 24% BEVERLY, 18% WAUTOMA SPRINGS, 18% STONE TREE, 9% FOUR FEATHERS

HARVEST DATE ▶ SEPTEMBER 18, 2008

BLEND ▶ 57% MERLOT, 32% CABERNET SAUVIGNON, 8% CABERNET FRANC, 3% MALBEC

FERMENTATION ▶ 6-10 DAYS ON SKINS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.54G/100ML

PH ▶ 3.76

CASES PRODUCED ▶ 1,800



WALTER CLORE
Private Reserve
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COLUMBIA VALLEY RED WINE
2008

TASTING NOTES

"This classic Bordeaux-style wine opens with intense aromatics of milk chocolate, caramel, and coconuts. Wonderful blackberry, cherry and coco flavors on the palate grow into a softer but powerful and complex finish. This wine is sheer elegance."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER