Growing Season

- A hot, dry growing season created ideal flavor maturity and promoted an early harvest start.
- Cool temperatures and intermittent rain in mid-September prompted extended hang time, which allowed the grapes to reach ideal physiologic maturing.
- The 2004 harvest is characterized by smaller berry and cluster size, with intense flavors, good sugar development and high natural acidity.

Vineyards

- Cabernet Sauvignon grapes for the Reserve program were harvested from the top 10% of the vintage’s best vineyard sites.
- Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; the Cold Creek area, which add flavor and fruitiness; and on the Horse Heaven Hills, which contribute balance and body to the finished wine.
- Cabernet Sauvignon has an affinity for the growing season’s warm daytime cooler evening temperatures. The balance between daytime and nighttime temperatures during the ripening period concentrated aromatics and enhanced complexity.
- The region’s low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

Vinification

- Hand-picked grapes were crushed with 20% whole berries remaining.
- Cold soaking on the skins for two days extracted soft tannins and intense color.
- Twice-daily pumpovers during fermentation occurred for 7-10 days to aerate the wine and enhance aromatics and bouquet.
- Lots are blended and placed in new French and American oak barrels for malolactic fermentation.
- Aging occurred for 27 months in the barrel.

Tasting Notes

“The intense fruit in this Cabernet Sauvignon does not deter from the aromatics of chocolate cherry and slight mint, which precede a palate of cocoa and black cherry flavors. This is an elegant, complex wine that culminates in the perfect balance of wood and fruit on the lingering finish.”

Ray Einberger  Columbia Crest  Winemaker

2004 Cabernet Sauvignon