



COLUMBIA·CREST
Reserve

2007 RESERVE CABERNET SAUVIGNON

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

- ▶ Cabernet Sauvignon grapes for the Reserve program were harvested from the top 10% of the vintages'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 and cooler evening temperatures. The balance between daytime and nighttime temperatures during the ripening period concentrate aromatics and enhance 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 six to nine 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 25 months in 82% new French oak and 18% new American oak barrels.

FOOD PAIRING ▶ PASTA WITH BOLOGNESE SAUCE OR PUTTANESCA SAUCE, PEKING DUCK, MU SHU PORK, BRAISED LAMB SHANK, STRONGLY FLAVORED CHEESES.

VINEYARDS ▶ 100 % COLUMBIA VALLEY

HARVEST DATE ▶ SEPTEMBER 25, 2007

BLEND ▶ 96% CABERNET SAUVIGNON, 3.8% MERLOT, 0.2% CABERNET FRANC

FERMENTATION ▶ 6-9 DAYS ON SKINS, CSM, PREMIER CUVÉE, PASTEUR RED, D254

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.59G/100ML

PH ▶ 3.69



TASTING NOTES

"Intense aromatics of anise, mint, earth and berry are balanced with notes of wood and fruit flavors. The mid-palate presents chocolate cherry and slight vanilla notes that lead to a powerful, lingering, seductive cocoa berry finish. The layered flavors and aromatics of this vintage are reminiscent of the 2005 Reserve Cabernet Sauvignon."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER

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