



COLUMBIA-CREST
Reserve

2008 RESERVE CABERNET SAUVIGNON

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 varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

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.
- ▶ A combination of twice-daily pumpovers and délestage (punch-downs) during fermentation occurred for 6 to 9 days, depending on lot and vineyard.
- ▶ Lots are blended and placed in 82% new French and 18% new American oak barrels for malolactic fermentation.
- ▶ Aging occurred for 25 months in oak.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ WAUTOMA SPRINGS 31%, COYOTE CANYON 28%,
STONE TREE 22%, BEVERLY 12%, FOUR FEATHERS 7%

HARVEST DATE ▶ SEPTEMBER 24, 2008

BLEND ▶ 86% CABERNET SAUVIGNON, 14% MERLOT

FERMENTATION ▶ 6-10 DAYS ON SKINS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.59G/100ML

PH ▶ 3.73

CASES PRODUCED ▶ 6,600



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TASTING NOTES

"Crafted in a classic Bordeaux style and sourced from low-yielding vineyards within the best appellations of the Columbia Valley. This wine delivers an enticing bouquet of spice, anise and rose petals. On the palate a perfect balance of cherry, berry and coco flavors lead to a powerful and complex finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER