

2009 RESERVE CABERNET SAUVIGNON

GROWING SEASON

- The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- ► A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced wines with lots of natural acidity and fruit-forward flavors.

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 de-stemmed and placed in stainless steel tanks un-crushed.
- 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.
- Lots were blended and placed in new French oak barrels to finish primary fermentation and then undergo malolactic fermentation.
- Aging occurred for 25 months...

APPELLATION > COLUMBIA VALLEY

VINEYARDS -STONE TREE, BEVERLY, FOUR FEATHERS, WAUTOMA SPRINGS

HARVEST DATE ► OCTOBER 2009

BLEND ► 86% CABERNET SAUVIGNON 9% Merlot 5% Cabernet Franc

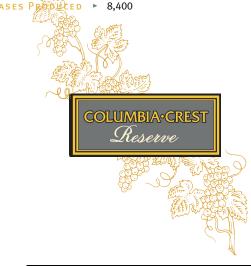
FERMENTATION ► 6-9 DAYS ON THE SKINS, 10 days to finish alcoholic fermentation, 4 WEEKS MALOLACTIC FERMENTATION

ALCOHOL ► 14.5%

TOTAL ACIDITY ► 0.56G/100ML

3.76

CASES PRODUCED 8,400



Reserve Cabernet Sauvignon Golumbia Valley

TASTING NOTES

"Crafted in a classic Bordeaux style and sourced from low yielding vineyards within the best sub-appellations of the Columbia Valley, the wine is defined by an enticing bouquet of spice and cacao, balanced flavors of dark fruits and caramel, refined tannins and a lingering, seductive finish."

Hay Einberger

RAY EINBERGER ► COLUMBIA CREST ► WINEMAKER EMERTIS