

COLUMBIA·CREST *Reserve*

2010 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

- ▶ The 2010 vintage was cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.

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 6 to 10 day fermentation on the skins, lots were pressed, blended and placed into new French oak barrels to finish primary fermentation.
- ▶ Malolactic fermentation followed in oak, wines were racked off solids before the end of the year.
- ▶ The traditional Bordeaux winemaking protocol included barrel aging for 26 months with barrel-to-barrel racking at 3 month intervals. Barrels were topped weekly during the first six weeks, and egg white fining occurred after 18 months.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ STONE TREE, BEVERLY, WAUTOMA SPRINGS

HARVEST DATE ▶ OCTOBER 2, 2010

BLEND ▶ 53% MERLOT, 36% CABERNET, 11% CABERNET FRANC

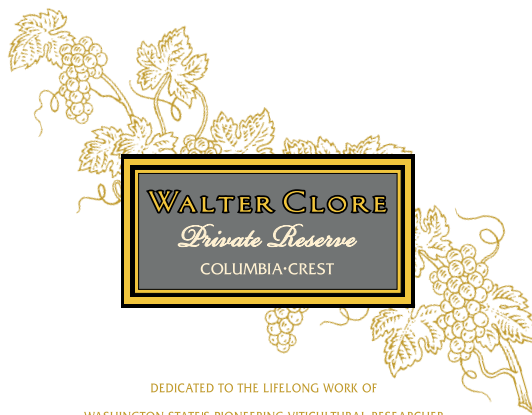
FERMENTATION ▶ 6-9 DAYS ON THE SKINS, 10 DAYS TO FINISH ALCOHOLIC FERMENTATION, 4 WEEKS MALOLACTIC FERMENTATION IN BARRELS.

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.60G/100ML

PH ▶ 3.63

BARREL REGIME ▶ 26 MONTHS, 100% NEW FRENCH OAK



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".



TASTING NOTES

"This classic Bordeaux-style wine opens with intense aromatics of caramel, dark fruits and a hint of vanilla. Blackberry and dark chocolate flavors on the palate lead to a soft but powerful and complex finish, lingering with notes of exotic spices. This wine is sheer elegance."

Juan Muñoz Oca

JUAN MUÑOZ OCA, WINEMAKER