

2012 Reserve Cabernet Sauvignon

GROWING SEASON

- 2012 was a return to the "classic" Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Accelerated ripening due to the warm summer season was slowed by cooler temperatures in early fall. Overall the 2012 harvest was outstanding; the red wines are flavorful and rich with ripe tannins.

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 (for aromatics and complexity); the Cold Creek area (for flavor and fruitiness), and on Red Mountain (which contributes focus and structure).
- ► The region's low rainfall yields 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.
- Lots were blended and placed in predominately new French oak barrels to finish primary fermentation, which was followed by malolactic fermentation. Aging occurred for 26 months.

- APPELLATION ► COLUMBIA VALLEY
 - VINEYARDS > BEVERLY, SHAW, STONE TREE
 - Blend

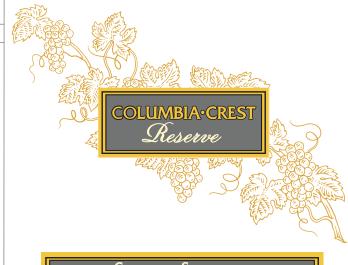
 100% Cabernet Sauvignon

АLСОНОL ► 14.0%

TOTAL ACIDITY > 0.55G/100ML

РН ► 3.77

CASES CRAFTED > 4,200



Cabernet Sauvignon Columbia Valley 2012

TASTING NOTES

"Crafted in a classic Bordeaux style and sourced from low yielding vineyards within the best sub-appellations of the Columbia Valley, this Cabernet Sauvignon delivers an enticing bouquet of graphite, blueberries and caramel. The elegant seductive fleshy mid-palate leads to an expressive, lingering finish."

Juan Muñoz Oca ► Columbia Crest ► Winemaker