



COLUMBIA·CREST
Reserve

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
- ALCOHOL ▶ 14.0%
- TOTAL ACIDITY ▶ 0.55G/100ML
- PH ▶ 3.77
- CASES CRAFTED ▶ 4,200



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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

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER