

COLUMBIA·CREST *Reserve*

2012 RESERVE CABERNET SAUVIGNON

STONE TREE VINEYARD

GROWING SEASON

- ▶ Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- ▶ Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- ▶ Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- ▶ A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- ▶ Overall the 2012 harvest was outstanding; the red wines are flavorful and rich with ripe tannins.

VINEYARDS

- ▶ Stone Tree Vineyard graces the beautiful Wahluke Slope on the hillside. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich under layer, adding to the grapes' character.
- ▶ Hot summer days, warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- ▶ Low rainfall stressed the vines, and irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% whole berries remaining and then fermented in stainless steel tanks.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Twice-daily pumpovers during fermentation occurred for 6-10 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots were blended and placed in new and once-used French oak barrels for malolactic fermentation.
- ▶ Aging occurred for 18 months in the barrel.

APPELLATION ▶ WAHLUKE SLOPE

VINEYARD ▶ STONE TREE VINEYARD, BLOCK 14

HARVEST DATE ▶ OCTOBER 6, 2012

BLEND ▶ 95% CABERNET, 5% MERLOT

FERMENTATION ▶ 6-10 DAYS ON THE SKINS WITH TWICE DAILY PUMPOVERS

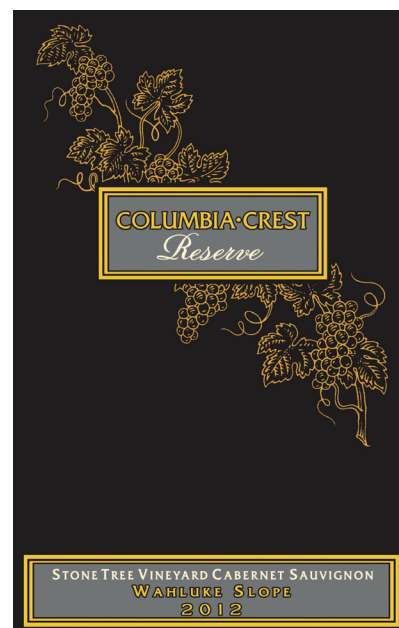
BARREL REGIME ▶ 18 MONTHS IN NEW AND ONCE USED FRENCH OAK BARRELS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.57 g/100 ML

PH ▶ 3.78

CASES CRAFTED ▶ 325



TASTING NOTES

"This Reserve Cabernet Sauvignon is firm and powerful without losing focus. Aromas of dust and earth give way to a rich structure and vibrant, ripe fruit flavors of concentrated black fruit, which are unique characteristic from the Stone Tree Vineyard."

Juan Muñoz Oca

JUAN MUNOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER