

COLUMBIA·CREST *Reserve*

2013 RESERVE CABERNET FRANC

COLUMBIA VALLEY

GROWING SEASON

- After a “classic” Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- Beverly Vineyard is a low-yielding vineyard tucked away on a gently sloping hill overlooking the Columbia River at Sentinel Gap.
- The bare, sandy soils and south facing slope create the perfect *terroir* for crafting exceptional Cabernet Franc. The balance between daytime and nighttime temperatures during the ripening period help to concentrate aromatics and enhance complexity.
- The region’s low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into stainless steel tanks. A twice-daily pumpover regime was used to extract color and flavors.
- When the desired tannin structure was achieved, the wine was drained away from the skins and placed into 41% new French oak for malolactic fermentation. Aging occurred for 19 months.

APPELLATION ► COLUMBIA VALLEY

VINEYARD ► BEVERLY VINEYARD

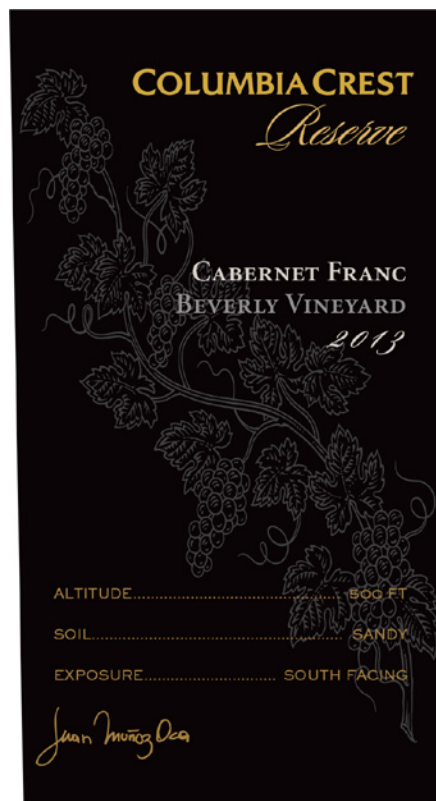
BLEND ► 76% CABERNET FRANC,
21% CABERNET SAUVIGNON, 3% MERLOT

ALCOHOL ► 14.5%

TOTAL ACIDITY ► 0.58 g/100 mL

PH ► 3.72

CASES CRAFTED ► 603



TASTING NOTES

“Vibrant and focused, with ripe black fruit and mineral tones at the core, this wine finishes with notes of rose petal and tar.”

Juan Muñoz Oca

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER