

COLUMBIA·CREST Reserve

2013 RESERVE CABERNET SAUVIGNON 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 Sauvignon. 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 small open-top fermenters uncrushed.
- After fermentation the juice was placed into 29% new French oak barrels for malolactic fermentation.
- Lots were kept separate during the 20 months of aging with blending occurring just prior to bottling.

APPELLATION ► COLUMBIA VALLEY

VINEYARD ► BEVERLY VINEYARD

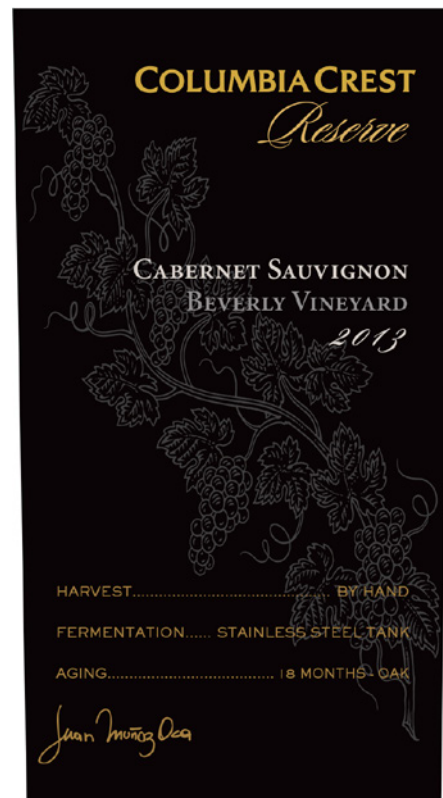
BLEND ► 100% CABERNET SAUVIGNON

ALCOHOL ► 14.5%

TOTAL ACIDITY ► 0.57 g/100 mL

PH ► 3.77

CASES CRAFTED ► 19



TASTING NOTES

“This wine opens with potent aromas of spice, black cherries and chocolate, which lead onto a bold and sleek palate that shows terrific depth of black fruits, cocoa and vanilla flavors. This is a bold, complex wine that culminates in a seductive finish.”

Juan Muñoz Oca

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER