

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

- ▶ Wautoma Springs is a small vineyard nestled in the heart of the Cold Creek district. This low-yielding vineyard is planted exclusively with Cabernet Sauvignon on rocky, silt loam soil to provide optimal drainage and support healthy growth.
- ▶ Cabernet Sauvignon has an affinity for the growing season’s warm daytime cooler evening temperatures. 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

- ▶ Handpicked grapes from block 99 were destemmed, sorted and then fermented in stainless steel tanks.
- ▶ Twice-daily pumpovers during fermentation occurred for 6–10 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots were kept separate and placed into 60% new French oak barrels. Aging occurred for 20 months, with blending happening just prior to bottling.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARD ▶ WAUTOMA SPRINGS VINEYARD

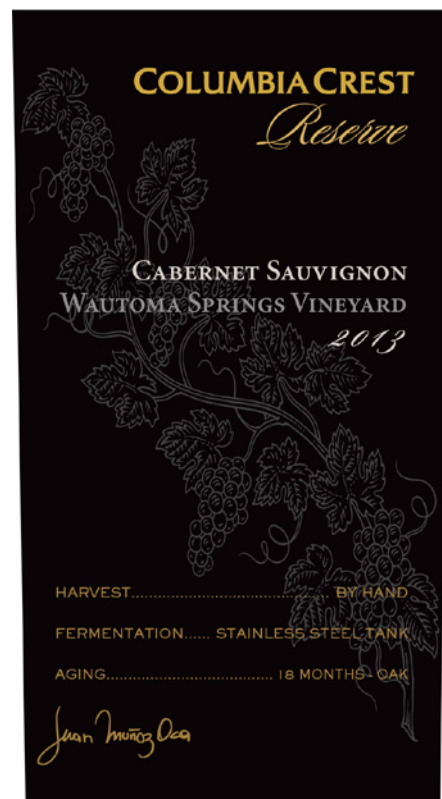
BLEND ▶ 100% CABERNET SAUVIGNON

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.58 g/100 mL

PH ▶ 3.76

CASES CRAFTED ▶ 608



TASTING NOTES

“Luscious aromas of dark berries lead to sumptuous elegant layers of blackberries, rich black cherries and hints of spice notes on the palate. The finish is silky, yet expressive.”

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER