

COLUMBIA CREST Reserve

2014 RESERVE CABERNET SAUVIGNON COLD CREEK VINEYARD | COLUMBIA VALLEY

GROWING SEASON

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- The sun-drenched, 40+ year-old vines at Cold Creek vineyard are grown in weak loamy sand and gravel soils with low water holding capacity.
- The *terroir*'s "silty loam" produces moderate crops and concentrated grapes, resulting in intense flavors in all varietals and deep color in the red fruit.
- Vines grow from individual roots, which allows for health and longevity in our vineyards.

VINIFICATION

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into two different types of fermentation vessels; a small square cement tank and a small stainless steel open-top tank.
- The grapes were cold soaked for two days prior to fermentation to help extract color and flavor from the grape skins without extracting too much tannin.
- This blend was put together very early as the grapes were finishing primary fermentation. The wine was then placed into 100% new French oak barrels where it finished malolactic fermentation and 20 months of aging before bottling.

APPELLATION ► COLUMBIA VALLEY

VINEYARDS ► COLD CREEK VINEYARD

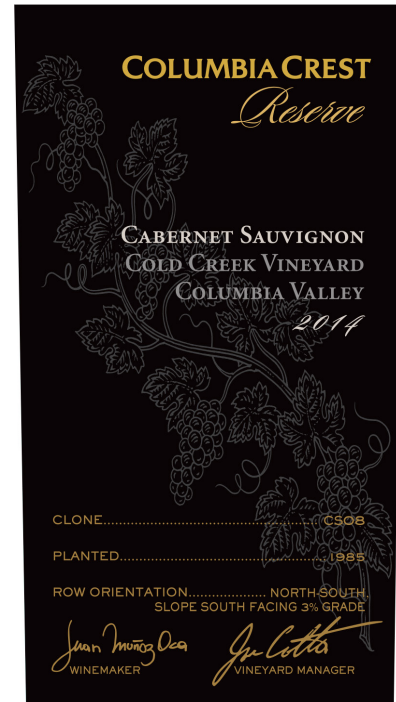
BLEND ► 100% CABERNET SAUVIGNON

ALCOHOL ► 15.5%

TA ► 0.58 g/100ML

PH ► 3.77

CASES CRAFTED ► 77



TASTING NOTES

"Cabernet Sauvignon from Cold Creek Vineyard has classic fruit character with licorice and herb-like aromas. This wine is medium to full-bodied and beautifully textured with fine tannins."

Juan Muñoz Oca

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER