

COLUMBIA·CREST  
Reserve

2014 RESERVE CABERNET SAUVIGNON  
KIONA VINEYARDS, HEART OF THE HILL | RED MOUNTAIN

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

- ▶ Red Mountain is a premiere vineyard site known for producing powerful, opulent wines of distinction.
- ▶ The area has a desert climate with average yearly rainfall of five inches per year. During the growing season, daytime temperatures average 90° F (32° C) with nighttime temperatures dropping below 50° F (10° C).
- ▶ The Hezel loamy fine sand soil is excellent for growing grapes because it allows for superior drainage.

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.
- ▶ 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.
- ▶ Half of this blend aged in a French oak tank for 6 months before draining to fill neutral oak barrels and aging for an additional 10 months.

APPELLATION ▶ RED MOUNTAIN

VINEYARDS ▶ KIONA VINEYARDS, HEART OF THE HILL

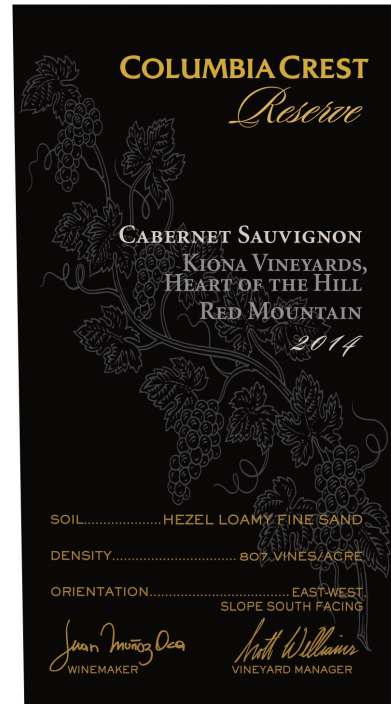
BLEND ▶ 96% CABERNET SAUVIGNON, 4% MALBEC

ALCOHOL ▶ 15.0%

TA ▶ 0.53 G/100ML

PH ▶ 3.72

CASES CRAFTED ▶ 601



TASTING NOTES

*“The wine opens up with densely packed aromas of violets and warm blueberry pie. After opening, it delivers more concentrated flavors of dark chocolate and coffee. The palate texture is dense and develops into a firm yet silky finish.”*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER