

COLUMBIA CREST

Reserve

2014 RESERVE ESTATE ICE RIESLING

GROWING SEASON & VINEYARDS

- ▶ All of the necessary conditions for ice wine came together during the 2014 harvest, including a hard freeze and ripe, healthy fruit still hanging on the vine.
- ▶ The fruit is sourced from Columbia Crest's select Estate vineyards located in the Horse Heaven Hills.
- ▶ Eastern Washington's climate with its potential temperature extremes is a perfect candidate to produce great ice wine in appropriate years.

VINIFICATION

- ▶ Frozen grapes were picked at 40 degrees Brix.
- ▶ The hard, frozen grapes were pressed immediately to release the sweet, concentrated juice.
- ▶ The juice is highly concentrated in sugar and flavor, yielding about half the normal juice volume and nearly double the sugar concentration of juice from other white grape varieties.
- ▶ The juice underwent a slow, cold five week fermentation to preserve the rich, concentrated aromas and natural fruit character.

TASTING NOTES

"On a frigid night on November 15th, 2014, we harvested naturally frozen Riesling for the first time in Columbia Crest's 30+ year history. The Columbia Crest Ice Wine is an exotic, lush, ultra-ripe wine with a rich gold color and notes of exotic honey, saffron and apricot preserve. It is intense yet fresh, decadent but delicate, and definitely worth pursuing."

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ ESTATE BLOCK 16

BLEND ▶ 100% RIESLING

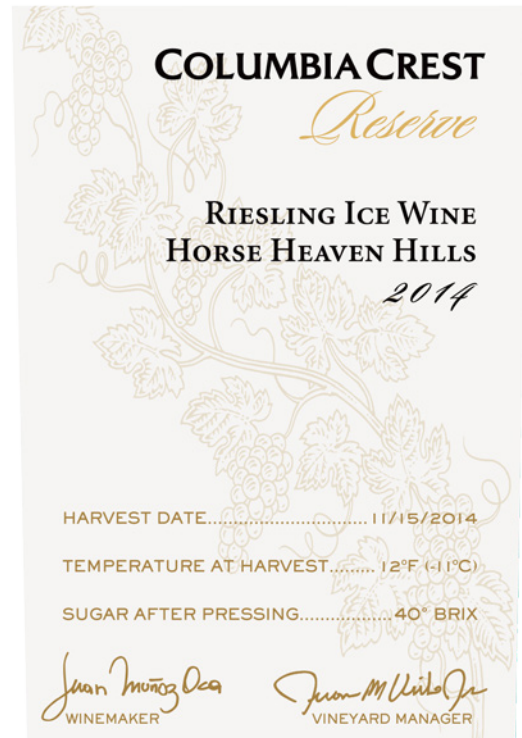
ALCOHOL ▶ 10.0%

TOTAL ACIDITY ▶ 0.91 G/100ML

RESIDUAL SUGAR ▶ 25 G/100ML

PH ▶ 3.22

CASES CRAFTED ▶ 300



Juan Muñoz Oca

JUAN MUÑOZ OCA, WINEMAKER

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