

COLUMBIA·CREST *Reserve*

2015 RESERVE CABERNET SAUVIGNON COLUMBIA VALLEY

GROWING SEASON

- ▶ The 2015 vintage was one of the warmest growing seasons on record in Washington.
- ▶ Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- ▶ Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- ▶ Beverly Vineyard, planted in 1994, 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 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.
- ▶ Lots were kept separate and placed into 40% new French oak barrels. Aging occurred for 18 months, with blending happening just prior to bottling.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARD ▶ BEVERLY VINEYARD

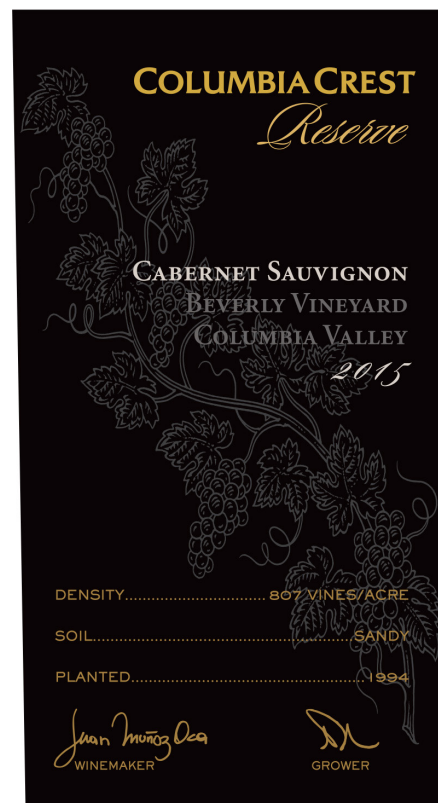
BLEND ▶ 82% CABERNET SAUVIGNON,
18% CABERNET FRANC

ALCOHOL ▶ 15.5%

TOTAL ACIDITY ▶ 0.60 g/100 ML

PH ▶ 3.77

CASES CRAFTED ▶ 600



TASTING NOTES

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

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER