

COLUMBIA·CREST
Reserve

2015 RESERVE CLONE 2 CABERNET SAUVIGNON
WAUTOMA SPRINGS VINEYARD | 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.

VINEYARD

- ▶ 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.
- ▶ Clone 2 is late to mature and lower yielding which gives it intense and precise focus. Clone 2 thrives in the warmer sites, like Wautoma Springs, creating a bold rich perception and a viscosity that mirrors its intensity.
- ▶ 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 a mix of new and neutral barrels in an effort to retain purity of fruit, uniqueness of *terroir*, and expression of this specific Cabernet clone. Aging occurred for 18 months, with blending happening just prior to bottling.

APPELLATION ▶ COLUMBIA VALLEY

VINEYARDS ▶ WAUTOMA SPRINGS VINEYARD, CLONE 2

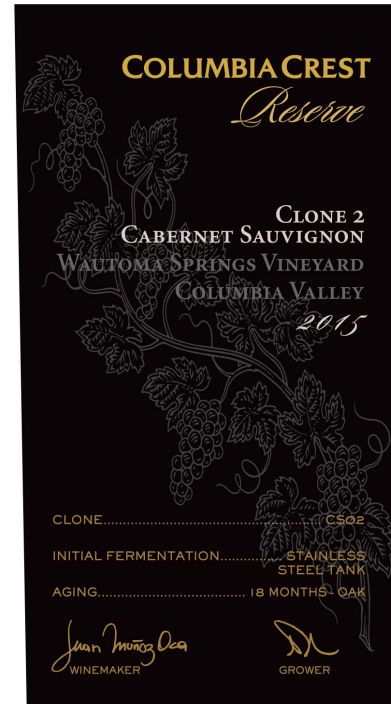
BLEND ▶ 100% CABERNET SAUVIGNON

ALCOHOL ▶ 14.5%

TA ▶ 0.56 g/100ML

PH ▶ 3.79

CASES CRAFTED ▶ 200



TASTING NOTES

"The Clone 2 Cabernet Sauvignon is very expressive, fruit forward, and layered. It has big bits of jammy ripe fruit, dark berries and dried fruit that carry through the palate. A more delicate and refined structure and finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER