

# 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

- Our 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 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 neutral barrels to refine tannins yet retain purity of fruit and uniqueness of the terroir. Aging occurred for 18 months, with blending happening just prior to bottling.

APPELLATION > COLUMBIA VALLEY

VINEYARD COLD CREEK VINEYARD

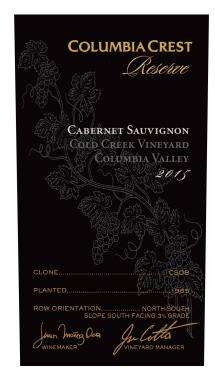
BLEND ► 100% CABERNET SAUVIGNON

ALCOHOL ► 15%

TA ► 0.56 g/100mL

PH ► 3.77

CASES CRAFTED ► 300



# TASTING NOTES

"This is an elegant, full-bodied Cabernet Sauvignon with the vineyard's identifiable dried herb and subtle fennel notes. Tannins are beautifully textured which adds subtle structure with emphasis on sumptuous style."

Juan muinos Oca

Juan Muñoz Oca ト Columbia Crest ト Winemaker