

## 2015 RESERVE CABERNET SAUVIGNON

### STONE TREE VINEYARD | WAHLUKE SLOPE

#### 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.

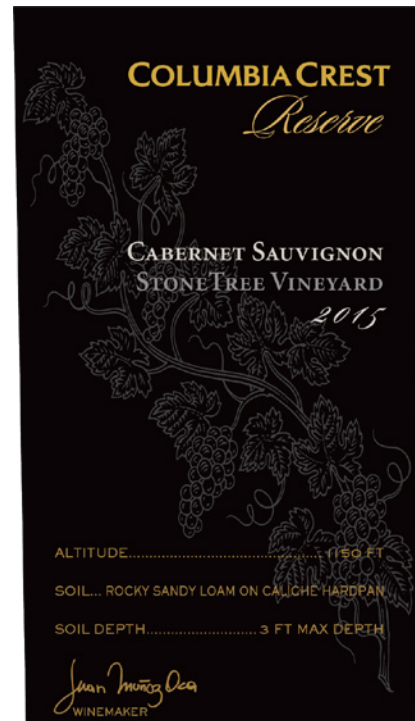
#### VINEYARD

- ▶ Stone Tree Vineyard graces the beautiful Wahluke Slope. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich under layer, adding to the grapes' character.
- ▶ Hot summer days and warm evenings complement the rocky sandy loam soil of this low yielding vineyard site.
- ▶ Irrigation was applied judiciously to create concentrated varietal expression.

#### VINIFICATION

- ▶ Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into stainless steel tanks for primary fermentation.
- ▶ Twice-daily pumpovers during fermentation occurred for 6-10 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots were kept separate and placed into 45% new French oak barrels for malolactic fermentation. Aging occurred for 19 months, with blending happening just prior to bottling.

- APPELLATION ▶ WAHLUKE SLOPE
- VINEYARD ▶ STONETREE VINEYARD
- BLEND ▶ 100% CABERNET SAUVIGNON
- ALCOHOL ▶ 15.5%
- TOTAL ACIDITY ▶ 0.57 G/100 ML
- PH ▶ 3.77
- CASES CRAFTED ▶ 600



#### TASTING NOTES

*"This Cabernet has extreme concentration filled with layers of ripe vibrant black fruit which is rich and bold while maintaining its refined beauty."*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER