

COLUMBIA CREST

Reserve

2015 RESERVE DRY RIESLING

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

- ▶ 100% of the fruit was sourced from Art Den Hoed Vineyard in the Yakima Valley. Stretching across the southern slope of the Rattlesnake Hills, this vineyard climbs to 1,400 feet in elevation. The air flow and elevation help produce grapes that retain their natural acidity as they ripen.
- ▶ The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- ▶ Riesling clusters were picked in the cool early morning hours to preserve the variety's bright, aromatics and juicy flavors.

VINIFICATION

- ▶ The fruit was picked on September 27, 2015, rushed to the winery and fed directly to press where the juice was quickly but gently separated from the skins and seeds.
- ▶ The juice was cold settled for two days then racked off solids to a temperature controlled stainless steel tank where the wine underwent a cool, 23 day fermentation to retain the fresh aromatics.
- ▶ Minimal winemaking intervention and extreme care to prevent contact with oxygen preserved this variety's delicate characters.

APPELLATION ▶ YAKIMA VALLEY

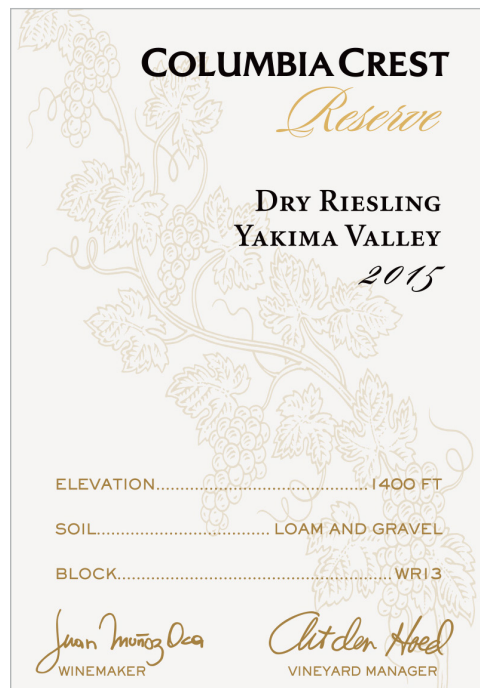
BLEND ▶ 100% RIESLING

ALCOHOL ▶ 12%

TOTAL ACIDITY ▶ 0.69G/100ML

PH ▶ 2.95

CASES CRAFTED ▶ 75



TASTING NOTES

“Elegant aromas of spiced apple and stone fruits are apparent in this dry Riesling. Notes of white peach and lime give way to a lasting finish.”

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER