

COLUMBIA·CREST  
Reserve

2016 RESERVE CABERNET SAUVIGNON  
CLONE 2 STONE TREE VINEYARD | WAHLUKE SLOPE

GROWING SEASON

- ▶ The 2016 vintage in the Wahluke Slope experienced the best of both worlds with a hot spring and early summer, but also a cool fall season. Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15). Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

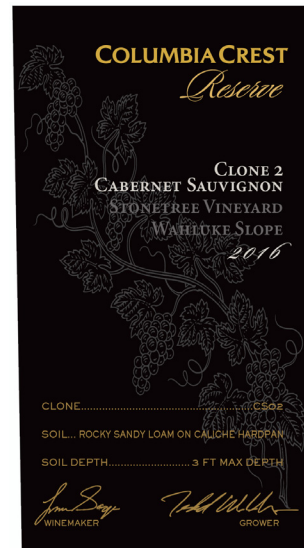
VINEYARDS

- ▶ 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 80% new French oak barrels for malolactic fermentation. Aging occurred for 19 months, with blending happening just prior to bottling.

- APPELLATION ▶ WAHLUKE SLOPE
- VINEYARDS ▶ STONE TREE VINEYARD
- BLEND ▶ 100% CABERNET SAUVIGNON
- ALCOHOL ▶ 15.5%
- TA ▶ 0.55 G/100ML
- PH ▶ 3.76
- 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.”*