COLUMBIA CREST *Reserve*

2016 Reserve Cabernet Sauvignon

Fjellene Vineyard | Walla Walla Valley

About This Wine

The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.

Growing Season

- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

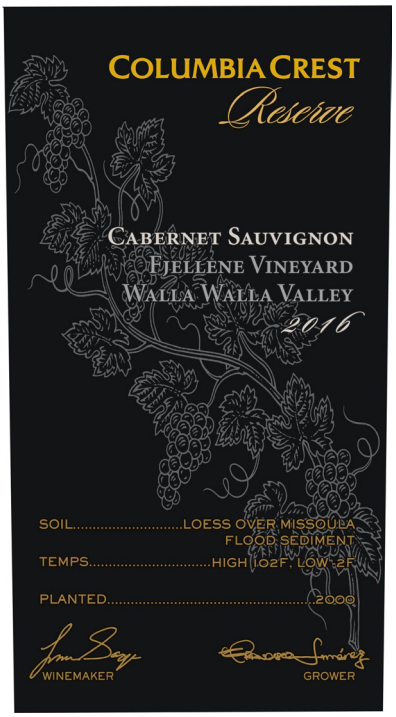
Vineyards

- With mesoclimates ranging from loess soils on gently sloping hillsides to gravel bottoms of ancient riverbeds, wines from the unique Walla Walla Valley AVA can be anything from fine-boned and elegant to broad and stout in structure.
- The Cabernet Sauvignon was planted in 2000 in a VSP trellis system on Loess soil over Missoula flood sediment.

Vinification

- Fruit was handpicked at the peak of ripeness, destemmed, sorted and placed into small 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.
- When the desired tannin structure was achieved, the wine was drained away from the skins and placed into 56% new French oak for malolactic fermentation. Aging occurred for 18 months, with blending happening just prior to bottling.

Appellation	Walla Walla Valley
Vineyards	Fjellene Vineyard
Blend	94% Cabernet Sauvignon, 6% Merlot
Alcohol	15.0%
TA	0.56 g/100mL
pH	3.78
Cases crafted	367



Tasting Notes

"This wine offers a subtle contrast of fresh red fruit and hints of dry aromatic herbs. The red plummy pallet is bright and distinctive, reinforced by nuances of sweet oak and a rustic finish."

Laura Sorge ▸ Columbia Crest ▸ Winemaker