

COLUMBIA·CREST  
*Reserve*

2016 RESERVE SAUVIGNON BLANC  
YAKIMA VALLEY

GROWING SEASON

- ▶ 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.
- ▶ 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

- ▶ Fruit for this wine was sourced from Jacona Vineyard located in Yakima Valley.
- ▶ The region’s sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes. Here, the Sauvignon Blanc grape achieves ample varietal nuance with fresh mineral accents.

VINIFICATION

- ▶ Grapes were pressed quickly and the juice was cold-settled for 48 hours.
- ▶ The clean juice was racked off solids. Fermentation took place in a concrete tulip shaped tank and in neutral oak barrels.
- ▶ The wine aged on the lees for over 20 weeks.
- ▶ Minimalistic winemaking techniques allow the wine to show true varietal character.

APPELLATION ▶ YAKIMA VALLEY

BLEND ▶ 100% SAUVIGNON BLANC

TOTAL ACIDITY ▶ 1.19 G/100ML

PH ▶ 3.11

ALCOHOL ▶ 12.5%

CASES CRAFTED ▶ 200



TASTING NOTES

*“This crisp and refreshing Sauvignon Blanc opens with notes of pink grapefruit, an herbal freshness and a delicate minerality. Flavors of gooseberry, sweet lime and passion fruit give way to a crisp, refreshing finish.”*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER