

COLUMBIA-CREST *Reserve*

2006 Reserve Wahluke Slope Tempranillo

ABOUT THIS WINE

This debut vintage of the Reserve Tempranillo is part of a small selection of limited edition Reserve vineyard-designated wines from Columbia Crest. This Tempranillo represents the very best of vintage and varietal from select vineyard sites across the Columbia Valley as picked each year by Winemaker Ray Einberger. Future vineyard-designated wines will vary by vineyard sites and varietals to match the high standards of the program.

GROWING SEASON

- ▶ The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the early and mid-summer.
- ▶ Although a challenging season weather-wise, exceptional sites including the warmer parts of the Wahluke Slope saw early ripening and bold tannins from the high temperatures.
- ▶ In the cooler growing areas, later ripening prompted good color, pronounced fruit flavors and less aggressive tannins in reds.

VINEYARDS

- ▶ The Wahluke Slope AVA is unique in that it sits on a single landform within the vast Columbia Valley. The flat agricultural site allows for viticulture uniformity in plant vigor and ripening while the vine roots tap into the mineral-rich underlayer, adding to the grapes' character.
- ▶ Hot summer days, warm evenings, a low yielding vineyard site, and the silty-loam soil provide a unique terroir for Tempranillo.

VINIFICATION

- ▶ Hand-picked grapes were held separately for vinification.
- ▶ Grapes were fermented and aged in new and older oak barrels to maintain their special fruit quality.
- ▶ Following traditional winemaking techniques of the great wines of Ribera Del Duero, Spain, where Tempranillo is called Tinto Fino, small amounts of Cabernet Sauvignon and Merlot were blended in for depth and complexity.
- ▶ 200 cases were produced.

- VINEYARDS ▶ WAHLUKE SLOPE
- HARVEST DATE ▶ OCTOBER 28, 2006
- BLEND ▶ 83% TEMPRANILLO, 8.5% CABERNET SAUVIGNON, 8.5% MERLOT
- FERMENTATION ▶ 7-14 DAYS ON SKINS
- ALCOHOL ▶ 13.9%
- TOTAL ACIDITY ▶ 0.57 G/100ML
- PH ▶ 3.73



TASTING NOTES

"Inky and rich in color, this wine opens with aromas of black fruit, and slight white pepper and earthy notes which lead to a subtle palate of dark plum and stone fruit flavors and a rich finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER