

COLUMBIA-CREST
Reserve

2006 WALTER CLORE PRIVATE RESERVE RED WINE

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 softer tannins in reds.

VINEYARDS

- ▶ The fruit for the Walter Clore Private Reserve was picked from Columbia Crest's premier vineyard sites. Vineyards located on the Wahluke Slope offer aromatics, texture and complexity; Cold Creek sites contribute flavor and fruitiness; and Horse Heaven Hills fruit introduces balance and body.
- ▶ The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% to 30% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ After the six to 10 day primary fermentation, lots were pressed, blended and placed into new French oak barrels for malolactic fermentation.
- ▶ The traditional Bordeaux winemaking protocol included barrel aging for 30 months with barrel-to-barrel racking at three month intervals. Barrels were topped weekly during the first six months, and egg white fining occurred after 18 months.

VINEYARDS ▶ 100% COLUMBIA VALLEY

HARVEST DATE ▶ OCTOBER 14, 2006

BLEND ▶ 66% MERLOT, 34% CABERNET SAUVIGNON

FERMENTATION ▶ 6-10 DAYS ON SKINS, PREMIER CUVÉE,
CSM, PASTEUR RED

ALCOHOL ▶ 14.8%

TOTAL ACIDITY ▶ 0.55G/100ML

PH ▶ 3.75

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TASTING NOTES

"A classic Bordeaux-style winemaking protocol enhances the aromatics of slight spice, earth, coconut, and chocolate in this red blend. The palate is perfectly balanced with subtle oak notes and flavors of currant, cocoa and dark berries that lead to a lingering finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER