



COLUMBIA·CREST  
*Reserve*

## 2007 Reserve Zinfandel Stone Tree Vineyard

### ABOUT THIS WINE

This wine is part of a small selection of limited edition Reserve vineyard-designated wines from Columbia Crest; it represents the very best of vintage and varietal from the single vineyard site as picked by Winemaker Ray Einberger. Each vintage the vineyard-designated wines vary based on vineyard sites and varietals to match the high standards of the program.

### GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average. At the beginning of harvest, temperatures were moderate and weather was ideal for harvest.

### VINEYARDS

- ▶ Stone Tree Vineyard sits on the hillside of the Wahluke Slope. 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.
- ▶ The fruit for this Reserve Zinfandel is picked by hand from Stone Tree Vineyard on Wahluke Slope.
- ▶ Hot summer days, warm evenings, a low yielding vineyard site, and the gravel and silty-loam soil provide a unique terroir for Zinfandel.

### VINIFICATION

- ▶ Hand-picked grapes were held separately for vinification.
- ▶ Grapes were aggressively fermented in both open-top and stainless steel fermenters.
- ▶ The wine was aged in 100% new oak barrels, 50% French and 50% American oak barrels for 18 months to maintain its special fruit quality.
- ▶ 200 cases were produced.

VINEYARDS ▶ STONE TREE VINEYARD

HARVEST DATE ▶ SEPTEMBER 21, 2007

BLEND ▶ 100% ZINFANDEL

FERMENTATION ▶ 6 TO 10 DAYS ON SKINS

ALCOHOL ▶ 14.9%

TOTAL ACIDITY ▶ 0.59 G/100ML

PH ▶ 3.74

FOOD PAIRINGS ▶ BEEF BOURGUIGNON, TEXAS STYLE CHILI BURGER, ROASTED MEATS, PASTA WITH RED SAUCE.



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STONE TREE VINEYARD ZINFANDEL  
COLUMBIA VALLEY  
2007

### TASTING NOTES

*"This Reserve Zinfandel from Stone Tree Vineyard imparts aromatics of cocoa, bittersweet chocolate, violets and slight white pepper leading to a soft, yet powerful palate of raspberry and blueberry flavors that mingle nicely on the bright, lingering finish."*



*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER

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