



COLUMBIA·CREST
Reserve

2007 Reserve Cabernet Sauvignon 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 Cabernet Sauvignon 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 Cabernet Sauvignon.

VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Twice-daily pumpovers during fermentation occurred for 6-10 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots are blended and placed in 100% new oak barrels (70% French and 30% American) for malolactic fermentation.
- ▶ Aging occurred for 18 months in the barrel.
- ▶ 200 cases were produced.

VINEYARDS ▶ STONE TREE VINEYARD

HARVEST DATE ▶ SEPTEMBER 24, 2007

BLEND ▶ 95% CABERNET SAUVIGNON, 5% MERLOT

FERMENTATION ▶ 6 TO 10 DAYS ON SKINS

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.67 g/100ML

PH ▶ 3.45

FOOD PAIRINGS ▶ PASTA WITH BOLOGNESE SAUCE OR PUTTANESCA SAUCE, BRAISED LAMB SHANK, STRONGLY FLAVORED CHEESES.



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RESERVE CABERNET SAUVIGNON
COLUMBIA VALLEY
2007

TASTING NOTES

"The Stone Tree Cabernet opens with cherry and blackberry aromas that lead to a palate displaying intense fruit flavors accented by characters of spice and licorice. The firm, yet ripe and sweet tannins perfectly complement the creamy texture. Sourced from Block 14 in the vineyard, the rich, powerful structure of this wine is an attribute of the Cabernet Sauvignon Clone 8, and the slight dusty, earth notes are a unique characteristic from the vineyard."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER

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