



COLUMBIA·CREST
Reserve

2007 RESERVE MERLOT

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

- ▶ Fruit was handpicked from the vintage's best vineyards for Columbia Crest's Reserve Merlot.
- ▶ Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; in the Cold Creek area, adding to the flavor and fruitiness; and in the Horse Heaven Hills, contributing balance and body to the finished wine.
- ▶ The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ Low rainfall stressed the vines, and irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- ▶ Grapes were crushed with 30% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Fermentation, including twice-daily pumpovers, lasted 6-10 days, depending on the lot.
- ▶ A portion of the wine went through malolactic fermentation, which occurred in primarily new French oak barrels.
- ▶ The wine aged in 70% new French oak and 30% American oak barrels for 25 months.

VINEYARDS ▶ 100% COLUMBIA VALLEY

HARVEST DATE ▶ SEPTEMBER 15, 2007

BLEND ▶ 82.5% MERLOT; 16.7% CABERNET SAUVIGNON,
0.8% CABERNET FRANC

FERMENTATION ▶ 6-10 DAYS ON SKINS

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.54G/100ML

PH ▶ 3.72



COLUMBIA·CREST
Reserve



RESERVE MERLOT
COLUMBIA VALLEY
2007

TASTING NOTES

"Aromatics of slight spice, white pepper and dusty berries lead to a velvety palate of licorice, blackberry and chocolate, finishing with a fine texture."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER