

COLUMBIA-CREST *Reserve*

2002 Walter Clore Private Reserve

GROWING SEASON

- ▶ The growing season began with cool weather that modestly delayed bud break and fruit set.
- ▶ Consistent and ideal weather conditions from mid-summer to early fall, with daytime to nighttime swings spanning as much as 40 degrees, were perfect for fruit maturation.
- ▶ Grape clusters were compact with large, fully-mature berries.
- ▶ Fruit quality was excellent, marking the 5th consecutive quality vintage.

VINEYARDS

- ▶ The Walter Clore Private Reserve fruit was picked from Columbia Crest's premier vineyard sites. Vineyards are located on the Wahluke Slope (50%), offering aromatics, texture and complexity and on the Horse Heaven Hills (50%), introducing balance and body.
- ▶ The vintage's balance between warm daytime temperatures and cooler evening temperatures 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 softened tannins and intensified color.
- ▶ After the seven-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 two years 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** ▶ COLUMBIA VALLEY
- HARVEST DATE** ▶ SEPTEMBER 14, 2002
- BLEND** ▶ 63% CABERNET SAUVIGNON, 37% MERLOT
- FERMENTATION** ▶ 7 DAYS ON SKINS, PREMIER CUVÉE, PASTEUR RED, CSM AND MONTRACHET YEASTS
- ALCOHOL** ▶ 14.1%
- TOTAL ACIDITY** ▶ 0.62G/100ML
- PH** ▶ 3.58



TASTING NOTES

"A classic Bordeaux-style winemaking protocol enhances the earthy, blackberry, cinnamon and cocoa aromatics. Fruit and oak are perfectly balanced to yield a very complex, seductive, chocolate-cherry-blackberry lingering finish. This is a heady, hedonistic experience in the glass."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER

www.columbia-crest.com