

COLUMBIA·CREST *Reserve*

2003 Walter Clore Private Reserve

GROWING SEASON

- ▶ Vintage 2003 began with a typical bud break in early April.
- ▶ Bloom followed in early June. Warm, dry weather conditions during this phase (the start of fruit maturation) contributed to the uniformity of berry maturation at the end of the season.
- ▶ High heat accumulation during late summer created excellent ripening conditions.
- ▶ Very modest precipitation in August and September cooled the vineyards and slowed the ripening process.
- ▶ At harvest, vineyards across the Columbia Valley had excellent physiological maturity and flavor development across varieties.

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 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 6, 2003

BLEND ▶ 56.5% CABERNET SAUVIGNON, 36.2% MERLOT, 7.3% CABERNET FRANC

FERMENTATION ▶ 9 DAYS ON SKINS, CSM, PREMIER CUVÉE AND PASTEUR RED YEASTS

ALCOHOL ▶ 14.2%

TOTAL ACIDITY ▶ 0.57G/100ML

PH ▶ 3.71



TASTING NOTES

"A classic Bordeaux-style winemaking protocol enhances the aromatics of earth, coconut, blackberry and slight mint in this red blend. Fruit and oak are perfectly balanced to yield a very complex chocolate-cherry-blackberry lingering finish. This is a very seductive, hedonistic experience in the glass."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER