

COLUMBIA·CREST
Reserve

2005 Reserve Semillon Ice Wine

The Columbia Crest Reserve Semillon Ice Wine is a brilliant, complex wine with unusual origins.

Like many great European ice wines, this wine was crafted from grapes left hanging on the vine into December. During the 2005 harvest, we designated a Semillon block from the Columbia Crest Estate suitable for dessert wine. The block was repeatedly evaluated during the ensuing weeks, and after each evaluation we opted for longer hang time. Cooler temperatures blew through the vineyard late in the year, and as the thermometer registered 17°F December 9, 2005, harvest commenced.

Rock solid grapes were harvested and pressed just until the grape juice was liberated from the fruit. Because the sweet juice melts before the water component, the remaining frozen fruit material was quickly discarded to avoid diluting the rich, succulent nectar. The juice fermented in stainless steel tanks, then was filtered and bottled.

TASTING NOTES

“Sweet earth, pineapple and honey aromas lead into wonderful coconut, pineapple and melon on the palate, culminating in a long lingering seductive finish.”

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER

ANALYSIS AT HARVEST

BRIX ▶ 34.6
TOTAL ACIDITY ▶ 0.40G/100ML
PH ▶ 3.62

FERMENTATION DATA

LENGTH ▶ 14 DAYS
YEAST ▶ PRISE DE MOUSSE

ANALYSIS AT BOTTLING

TOTAL ACIDITY ▶ 0.83G/100ML
PH ▶ 3.17
ALCOHOL ▶ 10.0%
RS ▶ 16.20G/100ML

