

COLUMBIA-CREST  
*Reserve*

## 2005 WALTER CLORE PRIVATE RESERVE

### GROWING SEASON

- ▶ Harvest commenced as one of the earliest on record.
- ▶ Warm summer months and cool evenings contributed to the uniformity of berry maturation.
- ▶ A temperature drop in late summer cooled the vineyard and allowed the grapes extra hang time to enhance flavor and aromatic development.
- ▶ Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development, and high natural acidity 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 extracted soft tannins and intense 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 26 months 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 ▶ 100% COLUMBIA VALLEY

HARVEST DATE ▶ OCTOBER 12, 2005

BLEND ▶ 48% CABERNET SAUVIGNON, 45% MERLOT,  
7% CABERNET FRANC

FERMENTATION ▶ 6-10 DAYS ON SKINS, PREMIER CUVÉE,  
CSM, PASTEUR RED

ALCOHOL ▶ 14.2%

TOTAL ACIDITY ▶ 0.59G/100ML

PH ▶ 3.58

WALTER CLORE  
*Private Reserve*  
COLUMBIA-CREST

COLUMBIA VALLEY RED WINE  
2005

### TASTING NOTES

*"A classic Bordeaux-style winemaking protocol enhances the aromatics of slight spice, earth, cherry and blackberry in this bold red blend. Subtle oak notes are perfectly balanced with flavors of currant, cocoa and dark berries that lead to a long, lingering, seductive finish"*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER