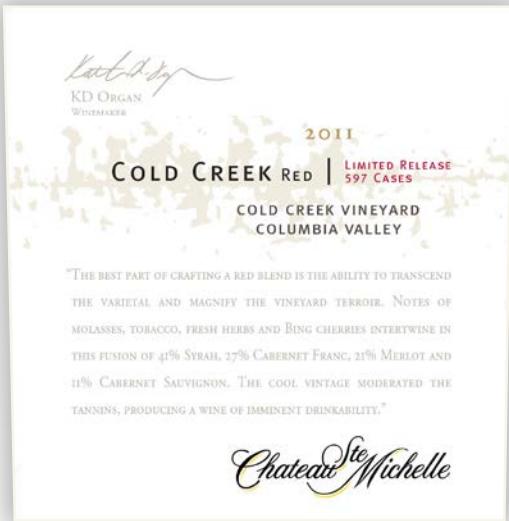




## 2011 COLD CREEK RED

COLD CREEK VINEYARD  
COLUMBIA VALLEY  
LIMITED RELEASE



### WINEMAKER'S NOTES

"THIS RED BLEND CONSISTS OF 41% SYRAH, 27% CABERNET FRANC, 21% MERLOT AND 11% CABERNET SAUVIGNON ALL BLENDED TOGETHER TO SHOWCASE THE TERROIR OF COLD CREEK VINEYARD. THE INFLUENCE OF THE COOL 2011 VINTAGE IS EXPRESSED AS BRIGHT BOYSENBERRY, ELEGANT TANNINS AND THE BOLD TERROIR OF COLD CREEK CONTRIBUTES RICH DEPTH IN THE PALATE, AND SUBTLE LAYERS OF BLACK TEA AND TOFFEE."

KD ORGAN,  
WINEMAKER

### VINTAGE

- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period, resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened evenly with the required sugar levels and ideal physiological maturity.

### VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The site's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

### WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that gets fruit to the fermenters in a more gentle and pure manner, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 20 months in 63% new French and 37% new American oak.

### TECHNICAL DATA

TOTAL ACIDITY	0.55G/100 ML
pH	3.88
% ALCOHOL	14.5%
BLEND	41% Syrah, 27% Cabernet Franc, 21% Merlot and 11% Cabernet Sauvignon
CASES PRODUCED	597