



2005 Columbia Valley Cabernet Sauvignon

Masterful Wines from Washington State

Columbia Winery was founded in 1962 by ten friends, six of whom were University of Washington professors. Originally known as Associated Vintners, the group was united in the belief that classic European vinifera vines could survive the harsh Washington winters and that fine wine could be made in Washington State.

David Lake, Master of Wine, joined Columbia Winery in 1979. During his 27-year tenure, he was renowned for his experimentation with new varietals and for producing the first series of vineyard-designate wines in Washington State. He was the first winemaker to produce several varietals in Washington, including Syrah, Cabernet Franc and Pinot Gris before retiring in 2006.

Today, a team of winemakers continues in the pioneering and collaborative spirit of Columbia Winery's founders. Robert Takahashi and Erik Hoins, led by Director of Winemaking Kerry Norton, are maintaining the Columbia tradition of innovation and the crafting of excellent Washington State wines.

Tasting Notes

Deep garnet with ripe cherry on the nose. Ripe cherry with cassis and gloves on the palate with tobacco on the finish. A well-structured wine that will pair perfectly with a grilled steak.

Varietals

Cabernet Sauvignon	96%
Malbec	2%
Petit Verdot	2%

Appellation

Columbia Valley	100%
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Oak

14 Months in 50% American and 50% French oak barrels; approximately 30% new for the first 10 months, then 100% neutral for remaining time.

Bottling

Total Acidity	5.6g/L
pH	3.57
Residual Sugar	0.5%
Alcohol	14.01%
Cases Produced	13,459
Release Date	October 2007

Suggested retail price: \$15.00

