

2009 RESERVE CHARDONNAY

GROWING SEASON

- ► The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced white wines with lots of natural acidity and fruit-forward flavors.

VINEYARDS

- ► The fruit for the Reserve Chardonnay is picked by hand from Columbia Crest's select Estate vineyards located in the Horse Heaven Hills.
- ► The vintage's 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 held separately for vinification.
- Grapes were pressed, and the juice cold settled for two days before racking into new Burgundian-style barrels.
- Barrel fermentation lasted approximately one month, followed by malolactic fermentation.
- The wine aged for more than 16 months in barrels, which were hand-stirred weekly during the first 14 months.

APPELLATION ► HORSE HEAVEN HILLS

VINEYARDS ► COLUMBIA CREST ESTATE-BLOCK 95

HARVEST DATE ► OCTOBER 14, 2010

BLEND ► 100% CHARDONNAY

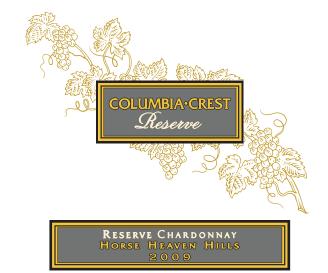
FERMENTATION ► 28 DAYS WITH BURGOBLANC YEAST

ALCOHOL ► 14.5%

TOTAL ACIDITY ► 0.58G/100ML

PH ▶ 3.23

CASE PRODUCTION ► 200



TASTING NOTES

"Heady aromas of ripe apples and pears are joined by subtle butter, toast and smoke nuances. Apples and pears are repeated on the palate, complimented by cream and mineral notes. This weighty Chardonnay ends with a rich and lengthy butter cream finish."

Ray Einberger

RAY EINBERGER ► COLUMBIA CREST ► WINEMAKER