

TASTING NOTES

"Elegant smoky tones lead to notes of currant, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits."

JUAN MUÑOZ OCA. WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE October 7, 2011

BLEND 99% Syrah, 1% Primitivo

FERMENTATION 6-10 days on the skins

BARREL REGIME 14 months in 60% French and 40% American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.52 g/100ml

PH 3.76

FOOD PAIRINGS

Crab cakes, roast chicken, grilled pork chops

COLUMBIA CREST

GRAND ESTATES

2011 SYRAH

GROWING SEASON

- A combination of weather conditions lead to one of the more challenging vintages in Washington state's history.
- A freeze in Nov. 2010 affected sites throughout the Columbia Valley, although many sites were virtually unaffected. Additionally the diversity of Columbia Crest's vineyard sources evens out any vintage to vintage differences.
- Cool temperatures prevailed during the springtime which delayed bud break and bloom by three to four weeks, depending upon the site. Consistently warm summertime temperatures lengthened the ripening period. Many sites began harvest three weeks later than a typical year.
- The warm, dry October allowed the grapes to hang a bit longer creating depth without sugar accumulation.
- Overall the Columbia Crest red wines are delicate with hints of spice and red berry flavors.

VINEYARDS

- Fruit for the Grand Estates Syrah was predominantly harvested from the Wahluke Slope.
- Hot summer days, warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Low rainfall stressed the vines, and irrigation was applied judiciously to create concentrated varietal expression.

VINIFICATION

- Grapes were destemmed and crushed with 10% whole berries remaining, then fermented on skins 6-10 days with a twice-daily pumpover regime to gently extract color, aromas and flavors.
- The wine aged for 14 months in 60% French and 40% American oak barrels.

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