

COLUMBIA·CREST *Reserve*

2011 RESERVE CHARDONNAY

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 whites are incredibly elegant with higher natural acidity and a refreshing palate with loads of mineral and citrus tones.

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

- ▶ Estate fruit was handpicked at the peak of ripeness and fed directly to press.
- ▶ 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 15 months in barrels, which were hand-stirred weekly during 13 of those months.

- APPELLATION** ▶ HORSE HEAVEN HILLS
- VINEYARDS** ▶ ALMOST ENTIRELY COLUMBIA CREST ESTATE-BLOCK 95
- HARVEST DATE** ▶ OCTOBER 29, 2011
- BLEND** ▶ 100% CHARDONNAY
- FERMENTATION** ▶ 20-30 DAYS WITH BURGONBLANC & CHANSON YEASTS
- ALCOHOL** ▶ 14.5%
- TOTAL ACIDITY** ▶ 0.52G/100ML
- PH** ▶ 3.71
- CASES CRAFTED** ▶ 150
- BARREL REGIME** ▶ FERMENTED AND AGED IN 100% NEW FRENCH OAK FOR 15 MONTHS. LEES STIRRING OCCURRED WEEKLY FOR 13 MONTHS.



TASTING NOTES

"This rich wine delivers aromas of butter and vanilla with hints of cinnamon and apple pie on the palate, and a crisp long finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA, WINEMAKER COLUMBIA CREST ▶ WINEMAKER