

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"The Grand Estates Chardonnay opens with rich fruit aromas of apples, melons and pears, joined by signature notes of caramelized sugar and butterscotch. Lush orchard fruit flavors are enhanced by buttery characters and lively acidity, creating a vibrant, complex wine."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE September 17, 2012

FERMENTATION 14-20 days with N96, CY3079, Chanson, Premier Cuvee and Prise de Mousse yeasts

ALCOHOL 13.5%

TOTAL ACIDITY 0.55 g/100ml

PH 3.51

FOOD PAIRINGS

Crab cakes, chicken pot pie, pork tenderloin en croute

2012 CHARDONNAY

GROWING SEASON

- Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- Overall the 2012 harvest was outstanding; the white wines are flavorful with beautiful natural acidity.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Yakima Valley, Horse Heaven Hills and Wahluke Slope.
- Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- Whole berry Chardonnay was pressed and the juice was allowed to settle for two days, at 50 degrees, in stainless steel tanks.
- The clean juice was placed into a combination of new and one-to-three year-old American and French oak barrels.
- After initial fermentation, the wine was re-inoculated to begin the conversion of malic acid into lactic acid.
- All barrels were hand-stirred every week during the nine month aging period.
- 27% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

COLUMBIA-CREST.COM

ITEM #188 ©2014 COLUMBIA CREST WINERY, PATERSON, WA 99345