

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Introducing this classic vibrant Pinot Gris are aromas of pineapple and bright lime- citrus on the nose. Following are vivid flavors of tropical fruit, pear and peach that are complimented by the perfect balance and acidity."

JUAN MUÑOZ OCA, WINEMAKER

APPELLATION Washington State

FIRST HARVEST DATE September 14, 2012

FERMENTATION 14-20 days with VIN 13, ICV-D47 & M2 yeasts

BLEND 100% Pinot Gris

ALCOHOL 13.0%

TOTAL ACIDITY 0.52 g/100ml

PH 3.41

2012 PINOT GRIS

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

- Premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills which contributes balance and body, and the Yakima Valley, which add flavor and fruitiness to the finished wine.
- 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

- Pinot Gris grapes were picked at around 22 Brix to capture the variety's bright, juicy style.
- The fruit was fed directly to membrane presses where the juice was quickly but gently separated from the skins and seeds
- Prior to inoculation with yeast, the juice was cold settled for two days, then racked off solids
- Cool 14-20 day fermentation in stainless steel tanks enhanced the floral and citrus characters.
- Light fining and filtration just prior to bottling ensures freshness.

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