

COLUMBIA CREST

GRAND ESTATES

2012 UNOAKED 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, 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.
- 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

- Fermentation was done in stainless steel tanks at very low temperatures to preserve freshness.
- No malolactic conversion allowed the wine to retain juicy acidity.



TASTING NOTES

"Fermented only in stainless steel, the Grand Estates Unoaked Chardonnay is a light-bodied wine that reveals a pure expression of the varietal. The wine reveals aromas of lemon seed, green mangoes and orange blossoms. On the palate, layers of citrus fruit flavors combine with lively acidity, creating a refreshing style of Chardonnay."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE September 10, 2012

BLEND 100% Chardonnay

FERMENTATION Primary Fermentation lasted between 20-30 days

ALCOHOL 13.5%

TOTAL ACIDITY 0.63g/100mL

PH 3.50

FOOD PAIRINGS

green salads, cheeses, fish with citrus

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