

COLUMBIA·CREST *Reserve*

2012 RESERVE 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 whites are flavorful with beautiful natural acidity.

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 17 months in barrels, which were hand-stirred weekly during 16 of those months.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ ALMOST ENTIRELY COLUMBIA
CREST ESTATE-BLOCK 95

HARVEST DATE ▶ OCTOBER 3, 2012

BLEND ▶ MORE THAN 99% CHARDONNAY

FERMENTATION ▶ 20 DAYS WITH BURGOBLANC, PREMIER CUVÉE &
CHANSON YEASTS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.58 G/100 ML

PH ▶ 3.39

CASES CRAFTED ▶ 200

BARREL REGIME ▶ FERMENTED AND AGED IN 100% NEW FRENCH OAK
FOR 17 MONTHS. LEES STIRRING OCCURRED
WEEKLY FOR 16 MONTHS.

COLUMBIA·CREST
Reserve

RESERVE CHARDONNAY
HORSE HEAVEN HILLS
2012

TASTING NOTES

"This rich, complex Chardonnay offers aromas of ripe orchard fruits and caramelized sugar with hints of butter, vanilla and spice. Bold flavors of apple and pear are joined by a charming note of toasted coconut and creaminess on the palate, which lead to a crisp, yet lengthy finish."

Juan Muñoz Oca