

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"The Grand Estates Chardonnay opens with intense aromas of apples and melons, joined by signature characters of crème brûlée, caramelized sugar and butterscotch. Ripe orchard fruit flavors are joined by creamy, buttery notes and balanced by lively acidity, creating a rich yet fresh wine."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE 9/7/13

BLEND 98.5% Chardonnay and 1.5% Riesling

FERMENTATION 14-20 days with Burgoblanc,
Prise de Mousse & Chanson yeasts

ALCOHOL 13.5%

TOTAL ACIDITY: 0.57 g/100 mL

PH 3.44

FOOD PAIRINGS Crab Cakes, Chicken Pot Pie,
Pork Tenderloin

2013 CHARDONNAY

GROWING SEASON

- Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season.
- The summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

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.
- 22% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

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