

COLUMBIA CREST

GRAND ESTATES

2013 LIMITED RELEASE GOLD RED WINE COLUMBIA VALLEY



TASTING NOTES

"Dark and rich with a silky palate and flavors of fresh raspberries and salted dark chocolate, this Cabernet Franc-based red wine is a great option to pair with grilled meats and vegetables."

JUAN MUÑOZ OCA, WINEMAKER

APPELLATION Columbia Valley

BLEND 70% Cabernet Franc, 30% Merlot

ALCOHOL 13.5%

TOTAL ACIDITY 0.55 g/100 mL

PH 3.71

Each year our winemakers put aside a couple barrels of wine that represent the GOLD standard of the Columbia Valley. This limited release Gold Red Wine combines artisan winemaking with the best vineyards in the Columbia Valley to deliver a world-class wine of outstanding quality and value.

GROWING SEASON

- After a "classic" Washington vintage in 2012, 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 in September. This aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- Fruit was harvested from vineyards located predominantly on the Horse Heaven Hills and in the Columbia Valley.
- Columbia Valley vineyards are seated in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

VINIFICATION

- Grapes were fermented separately in stainless steel tanks. After seven days the grapes were pressed and fermentation finished in the tanks.
- Aging occurred for 17 months in 32% new French oak and 68% neutral barrels.

COLUMBIACREST.COM

ITEM #283 ©2015 COLUMBIA CREST WINERY, PATERSON, WA 99345