

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"This light and lively Pinot Gris opens with aromas of peach, melon and grapefruit on the nose. Following are vivid fruit medley flavors joined by subtle nutty and spicy nuances, all balanced by crisp acidity."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE September 10, 2013

FERMENTATION 14-20 days with VIN 13
and ICV-D47 yeasts

BLEND 90% Pinot Gris, 9% Pinot Blanc
and 1% Riesling

ALCOHOL 13.0%

TOTAL ACIDITY 0.52 g/100ml

pH 3.2

FOOD PAIRINGS Seafood, light pastas and
sweet & salty cheeses

2013 PINOT GRIS

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

- Premier vineyard sites throughout the Columbia Valley, including the Wahluke Slope which gives ripe fruit flavors, the Horse Heaven Hills which contributes balance and body, and the Yakima Valley, which adds juicy acidity 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 fermentations in stainless steel tanks enhanced the floral and citrus characters.
- Light fining and filtration just prior to bottling ensures freshness.

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