

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Elegant smoky tones lead to notes of currant, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits."

JUAN MUÑOZ OCA, WINEMAKER

APPELLATION Columbia Valley

BLEND 95% Syrah, 5% Viognier

ALCOHOL 14.0%

TOTAL ACIDITY 0.57g/100mL

pH 3.73

FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

2013 SYRAH

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 for the Grand Estates Syrah was harvested predominately from the Wahluke Slope, as well as other premier vineyard sites throughout the Columbia Valley.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

VINIFICATION

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of Viognier grapes for 6-10 days and a twice-daily pumpover regime to gently extract color, aromas and flavors.
- The wine aged for approximately 16 months in 65% American and 35% French oak barrels.

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