



COLUMBIA·CREST *Reserve*

2013 RESERVE CHARDONNAY

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

- ▶ The handpicked fruit is sourced from Columbia Crest’s select Estate vineyards located in the Horse Heaven Hills.
- ▶ The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics and enhance complexity.
- ▶ The appellation’s low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Estate fruit was handpicked at the peak of ripeness, fed directly to press, and the juice was cold-settled before racking into new Burgundian-style barrels.
- ▶ Barrel fermentation lasted approximately one month.
- ▶ The wine aged on lees for 15 months in 100% new French oak barrels, which were hand-stirred weekly.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ ESTATE BLOCK 95

BLEND ▶ 100% CHARDONNAY

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.55G/100ML

PH ▶ 3.29

CASES CRAFTED ▶ 600



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CHARDONNAY
HORSE HEAVEN HILLS
2013

TASTING NOTES

“This complex Chardonnay has a rich bouquet of vanilla, warm apples and soft spice. Bold orchard fruit flavors are joined by intriguing nuances of toasted coconut and a creaminess on the palate, which leads to a lengthy yet refreshing finish.”



Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER