

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"This 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

ALCOHOL 13.5%

BLEND 99% Chardonnay & 1% Riesling

TOTAL ACIDITY 0.54 g/100 mL

PH 3.49

FOOD PAIRINGS Crab Cakes, Chicken Pot Pie,
Pork Tenderloin

2014 CHARDONNAY

GROWING SEASON

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Yakima Valley, Horse Heaven Hills and Wahluke Slope.
- 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.
- 22% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.
- All barrels were hand-stirred every week during the nine month aging period.

VINIFICATION

- Chardonnay grapes were pressed and the juice was allowed to settle in stainless steel tanks.
- The juice was placed into a combination of new and one-to-three year old American and French oak barrels for fermentation.
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