

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

*"This light and lively Pinot Gris opens with vibrant lime-citrus and pineapple aromas. Following are vivid peach, pear and tropical fruit flavors joined by subtle nutty and spicy nuances, all balanced by crisp acidity."*

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

BLEND 95% Pinot Gris, 5% Pinot Blanc

ALCOHOL 13.0%

TOTAL ACIDITY 0.50 g/100 ml

pH 3.22

FOOD PAIRINGS Seafood, light pastas and sweet & salty cheeses

## 2014 PINOT GRIS

### 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 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.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

### VINIFICATION

- Pinot Gris grapes were picked at around 22 Brix to capture the variety's bright, juicy style.
- The fruit was fed directly to press. After two days of cold settling, the clean juice was racked off solids.
- Cool 14–20 day fermentations in stainless steel tanks preserved this variety's bright aromatics.

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