

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 96% Syrah, 4% Viognier

ALCOHOL 13.5%

TOTAL ACIDITY 0.54g/100mL

pH 3.78

FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

2014 SYRAH

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 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 12 months in 65% older and 35% new oak barrels, both French and American.

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