

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"Fermented only in stainless steel, the Grand Estates Unoaked Chardonnay is a light-bodied wine that reveals a pure expression of the varietal. The wine opens with aromas of Meyer lemon, Bosc pear and orchard blossoms. On the palate, layers of sweet citrus fruit and melon flavors combine with lively acidity, creating a refreshing style of Chardonnay."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

BLEND 100% Chardonnay

ALCOHOL 13.5%

TOTAL ACIDITY 0.55g/100mL

PH 3.54

FOOD PAIRINGS Tomato and Burrata Salad,  
Aged Firm Cheeses, Fish and Shellfish with Citrus

## 2014 UNOAKED 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 Yakima Valley and other parts of the Columbia Valley.
- 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.
- Most vineyards are drip irrigated. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

### VINIFICATION

- After being pressed, the juice was cold settled for two days followed by cool 14-20 day fermentations in stainless steel tanks to enhance the floral and bright fruit characters.
- After fermentation, most lots aged on light lees to build structure and enhance mouth feel.

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