

# COLUMBIA·CREST Reserve

## 2014 RESERVE 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

- The fruit is sourced from Block 95 of 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 17 months in 100% new French oak barrels, which were hand-stirred weekly.

APPELLATION ► HORSE HEAVEN HILLS

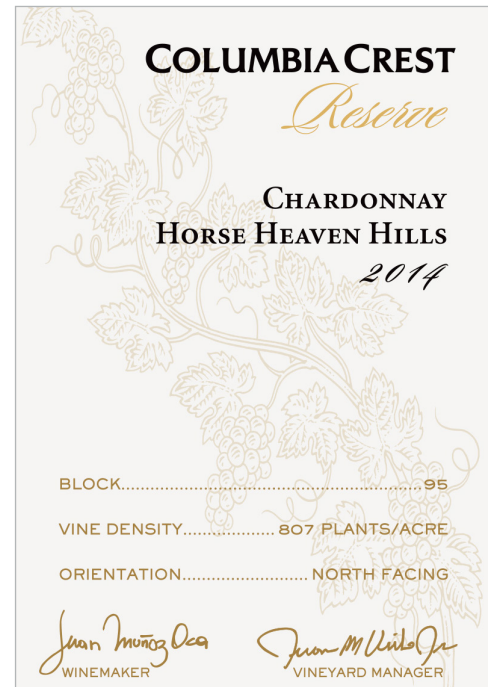
BLEND ► 100% CHARDONNAY

ALCOHOL ► 15.0%

TOTAL ACIDITY ► 0.54G/100ML

PH ► 3.45

CASES CRAFTED ► 404



### 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 brioche and a creaminess on the palate, which leads to a lengthy yet refreshing finish."*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER