

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."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

ALCOHOL 13.5%

BLEND Majority Chardonnay

TOTAL ACIDITY 0.53 g/100 mL

PH 3.58

FOOD PAIRINGS Crab Cakes, Chicken Pot Pie,
Pork Tenderloin

2015 CHARDONNAY

GROWING SEASON

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including Yakima Valley, Horse Heaven Hills and the 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

- 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.
- 31% 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 eight month aging period.

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