

COLUMBIA CREST

GRAND ESTATES

2015 LIMITED RELEASE GOLD RED WINE COLUMBIA VALLEY

Each year our winemakers put aside a couple barrels of wine that represent the GOLD standard of the Columbia Valley. This limited release Gold Red Wine combines artisan winemaking with the best vineyards in the Columbia Valley to deliver a world-class wine of outstanding quality and value.

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 harvested from vineyards located predominantly in the 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

- Grapes were fermented separately in stainless steel tanks. After seven days the grapes were pressed and fermentation finished in tanks.
- Aging occurred for 12 months in 33% new oak and 67% older barrels, both French and American.



TASTING NOTES

"Dark and rich with a silky palate and flavors of fresh raspberries and salted dark chocolate, this Cabernet Franc-based red wine is a great option to pair with grilled meats and vegetables."

JUAN MUÑOZ OCA, WINEMAKER

APPELLATION Columbia Valley

BLEND 66% Cabernet Franc, 21% Merlot,
6% Petite Sirah, 6% Zinfandel,
1% Other Red Varietals

ALCOHOL 13.8%

TOTAL ACIDITY 0.54 g/100 mL

PH 3.76

COLUMBIACREST.COM

ITEM #112260 ©2017 COLUMBIA CREST WINERY, PATERSON, WA 99345