

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"This light and lively Pinot Gris opens with vibrant lime-citrus and pineapple aromas. Following are vivid peach, pear and tropical fruit flavors joined by subtle nutty and spicy nuances, all balanced by crisp acidity."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

BLEND 95.5% Pinot Gris, 4.5% Pinot Blanc

ALCOHOL 13.0%

TOTAL ACIDITY 0.53 g/100 ml

pH 3.26

FOOD PAIRINGS Seafood, Light Pastas and Sweet & Salty Cheeses

2015 PINOT GRIS

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 the Yakima Valley and 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

- Pinot Gris grapes were picked at around 22 Brix to capture the variety's bright, juicy style.
- The fruit was fed directly to press. After two days of cold settling, the clean juice was racked off solids.
- Cool 14-20 day fermentations in stainless steel tanks preserved this variety's bright aromatics.

COLUMBIACREST.COM

ITEM #273 ©2016 COLUMBIA CREST WINERY, PATERSON, WA 99345