

COLUMBIA CREST

GRAND ESTATES

2015 RED BLEND

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 on the Wahluke Slope and in the Horse Heaven Hills within 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.
- 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 the tanks.
- Aging occurred for approximately 11 months in nearly 50% older barrels and 50% new barrels, both French and American.



TASTING NOTES

"This complex red blend marries together a variety of characteristics and layers that complement each other, including lively flavors of red and black fruit punctuated with layers of spice and caramel on the finish."

- Juan Muñoz Oca, Winemaker

VINEYARDS Columbia Valley

BLEND 55% Merlot, 24% Cabernet Franc, 14% Petit Verdot, 7% other red varieties including Petite Sirah and Zinfandel

ALCOHOL 13.5%

TA 0.53g/100mL

PH 3.78

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