

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"Elegant smoky tones lead to notes of currant, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits."

JUAN MUÑOZ OCA, WINEMAKER

**APPELLATION** Columbia Valley

**BLEND** 98% Syrah, 2% Viognier

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.53 g/100mL

**pH** 3.79

## FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

## 2015 SYRAH

### 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 for the Grand Estates Syrah was harvested from premier vineyard sites throughout the Columbia Valley including the Wahluke Slope and Horse Heaven Hills.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

### VINIFICATION

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of Viognier grapes for 6-10 days.
- A twice-daily pumpover regime gently extracted color, aromas and flavors.
- The wine aged for approximately 14 months in 87% older and 13% new oak barrels, both French and American.

**COLUMBIACREST.COM**

ITEM #120 ©2017 COLUMBIA CREST WINERY, PATERSON, WA 99345