

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Fermented only in stainless steel, the Grand Estates Unoaked Chardonnay is a light-bodied wine that reveals a pure expression of the varietal. The wine opens with aromas of Meyer lemon, Bosc pear and orchard blossoms. On the palate, layers of sweet citrus fruit and melon flavors combine with lively acidity, creating a refreshing style of Chardonnay."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

BLEND 100% Chardonnay

ALCOHOL 13.5%

TOTAL ACIDITY 0.59g/100mL

PH 3.65

FOOD PAIRINGS Tomato and Burrata Salad,
Aged Firm Cheeses, Fish and Shellfish with Citrus

2015 UNOAKED 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 Yakima Valley and other parts of 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.
- Most vineyards are drip irrigated. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

VINIFICATION

- After being pressed, the juice was cold settled for two days followed by cool 14-20 day fermentations in stainless steel tanks to enhance the floral and bright fruit characters.
- After fermentation, most lots aged on light lees to build structure and enhance mouth feel.

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