

COLUMBIA CREST *Reserve*

2015 RESERVE 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

- ▶ The fruit is sourced from Block 95 of Columbia Crest's select estate vineyards located in the Horse Heaven Hills.
- ▶ The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics, retain acidity and enhance complexity.
- ▶ The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Estate fruit was handpicked at the peak of ripeness, fed directly to press, and the juice was cold-settled before racking into new Burgundian-style barrels.
- ▶ Barrel fermentation lasted approximately 11 weeks.
- ▶ The wine aged on lees for 17 months in 100% new French oak barrels, which were hand-stirred weekly.

APPELLATION ▶ HORSE HEAVEN HILLS

BLEND ▶ 100% CHARDONNAY

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.49 G/100ML

PH ▶ 3.48

CASES CRAFTED ▶ 400



TASTING NOTES

"This Chardonnay has intense aromas of spiced peach, with a hint of minerality, followed by rich, ripe fruit flavors with a creamy finish."

JUAN MUÑOZ OCA ▶