

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.

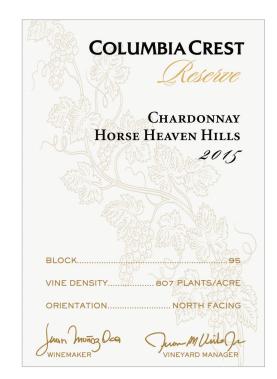
VINEYARDS

- 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
РН	►	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 flayors with a creamy finish."

Juan Muñoz Oca 🕨

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