

COLUMBIA·CREST *Reserve*

2015 RESERVE GARNACHA BLANCA

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

- ▶ 100% of the fruit was sourced from Boushey Vineyard in the Yakima Valley.
- ▶ The vineyard is planted in Warden silty loam soil at an elevation of 850 feet.
- ▶ The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes. Here, the Grenache Blanc grape achieves ample varietal nuance with fresh mineral accents.

VINIFICATION

- ▶ Moderate temperatures during the ripening period yielded excellent hang time in 2015.
- ▶ Grenache Blanc grapes were hand-picked on September 21, 2015 during the early morning hours to preserve freshness.
- ▶ The fruit was rushed to the winery and gently pressed, after which the juice cold settled for 48 hours.
- ▶ The clean juice was then racked off solids and fermentation took place in a concrete, egg-shaped tank and a terracotta amphora, both enhancing mouthfeel and texture.

APPELLATION ▶ YAKIMA VALLEY

VINEYARD ▶ BOUSHEY VINEYARD

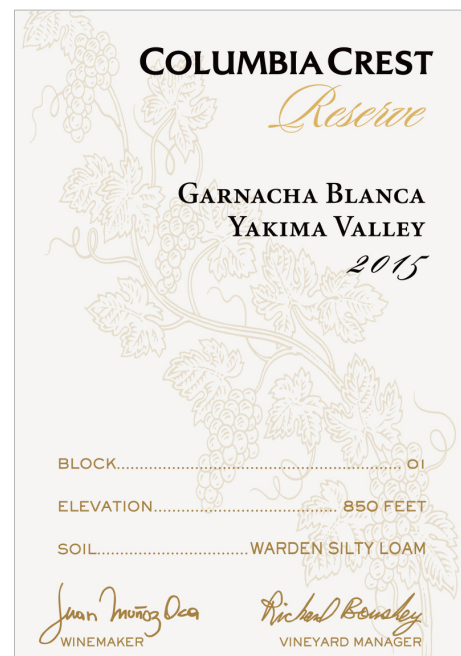
BLEND ▶ 100% GRENACHE BLANC

ALCOHOL ▶ 13.0%

TOTAL ACIDITY ▶ 0.50 G/100 ML

PH ▶ 3.49

CASES CRAFTED ▶ 76



TASTING NOTES

"We are proud to share our first varietal bottling of Grenache Blanc, or in Spanish, 'Garnacha Blanca'. Floral aromas in this wine give way to notes of mineral and spice, while the palate is greeted with lively ripe apple, crisp pear and a silky, yet dense mouthfeel."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER