

TASTING NOTES

"This Chardonnay opens with intense aromas of apples and melons, joined by signature characters of crème brulee, caramelized sugar and butterscotch. Ripe orchard fruit flavors are joined by creamy, buttery notes and balanced by lively acidity."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

ALCOHOL 13.6%

BLEND 100% Chardonnay

TA 0.54 g/100 mL

PH 3.58

FOOD PAIRINGS Crab Cakes, Chicken Pot Pie, Pork Tenderloin

COLUMBIA CREST

GRAND ESTATES

2016 CHARDONNAY

GROWING SEASON

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including Yakima Valley, Horse Heaven Hills and Wahluke Slope.
- 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.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

VINIFICATION

- Chardonnay grapes were pressed and the juice was allowed to settle in stainless steel tanks.
- 75% was placed into a combination of new and one-to-three year old American and French oak barrels for fermentation.
- 25% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.
- All barrels were hand-stirred every week during the nine month aging period.

COLUMBIACREST.COM

COL 751376 ©2018 COLUMBIA CREST WINERY, PATERSON, WA 99345