

### 2016 RESERVE 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

- ▶ 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 7 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 ▶ 0.50 G/100ML

PH ▶ 3.61

CASES CRAFTED ▶ 250



#### TASTING NOTES

*"This Chardonnay has intense aromas of crème brûlée, toasted nuts, and baked apple. Fruit flavors like apple, pear, caramel and a hint of vanilla jump out on the palate. The French oak gives the wine a great mouthfeel to go along with the huge fruit flavors."*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER