

# **COLUMBIA CREST**



## 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.

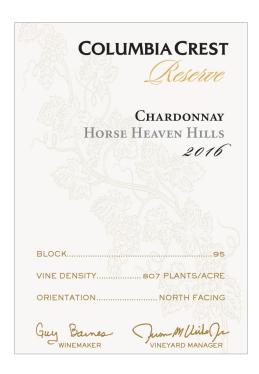
#### VINEYARDS

- 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	۲	100% Chardonnay
ALCOHOL	•	14.5%
Total Acidity	►	0.50 g/100ml
РН	►	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."

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Juan Muñoz Oca ► Columbia Crest ► Winemaker