

COLUMBIA CREST Reserve

2016 RESERVE GARNACHA BLANCA

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

- ▶ 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

- ▶ Grenache Blanc grapes were hand-picked on September 23, 2016 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 temperature controlled stainless steel tank to preserve aromatics and fresh fruit flavors.

APPELLATION ▶ YAKIMA VALLEY

BLEND ▶ 100% GRENACHE BLANC

ALCOHOL ▶ 13.0%

TOTAL ACIDITY ▶ 0.44 g/100 ML

PH ▶ 3.23

CASES CRAFTED ▶ 75



TASTING NOTES

"Elegant aromas of fresh pear, baked apple and cantaloupe are apparent in this Grenache Blanc, or in Spanish, 'Garnacha Blanca'. Flavors of juicy pineapple, lime zest, stone fruits and a hint of spice give way to a crisp, refreshing finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER