

COLUMBIA·CREST Reserve

2016 RESERVE PINOT GRIS

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 Suhadolnik Vineyard in the Yakima Valley.
- The 10-year-old vines in this vineyard are planted southwest facing at an elevation of 1,100 feet.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

VINIFICATION

- Pinot Gris grapes were picked at the peak to promote bright fruit flavors and lively acidity.
- The fruit went directly to press where the juice was extracted gently but quickly.
- The juice was cold settled for two days then racked off solids to a temperature controlled stainless steel tank where the wine underwent a cool, 15-day fermentation to retain the fresh aromatics.

APPELLATION ► YAKIMA VALLEY

BLEND ► 100% PINOT GRIS

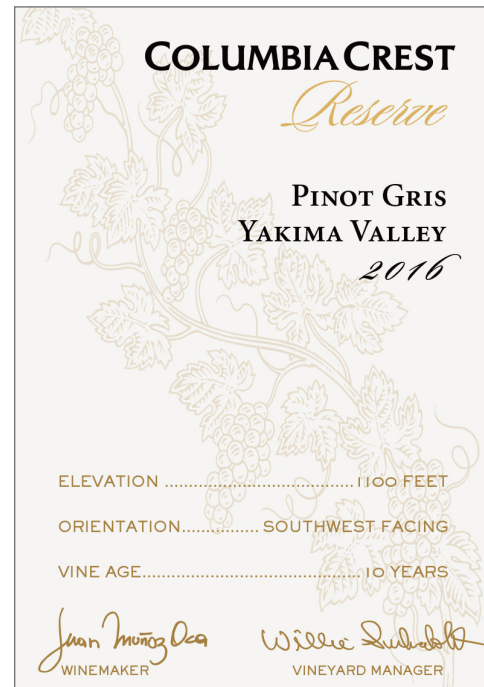
ALCOHOL ► 12.5%

TOTAL ACIDITY ► 0.57 G/100ML

PH ► 3.34

RESIDUAL SUGAR ► <0.05 G/100ML

CASES CRAFTED ► 200



TASTING NOTES

"This Pinot Gris opens with intense aromas of honeycrisp apple, melon and tropical fruits then transcends on the palate with flavors of guava, peach and a pleasing citrus finish."

Juan Muñoz Oca

JUAN MUÑOZ OCA ► COLUMBIA CREST ► WINEMAKER