

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Fermented only in stainless steel, the Grand Estates Unoaked Chardonnay is a light-bodied wine that reveals a pure expression of the varietal. The wine opens with aromas of Meyer lemon, Bosc pear and orchard blossoms. On the palate, layers of sweet citrus fruit and melon flavors combine with lively acidity, creating a refreshing style of Chardonnay."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

BLEND 100% Chardonnay

ALCOHOL 13.2%

TA 0.60 g/100mL

PH 3.60

FOOD PAIRINGS Tomato and Burrata Salad,
Aged Firm Cheeses, Fish and Shellfish with Citrus

2017 UNOAKED CHARDONNAY

GROWING SEASON

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Yakima Valley and other parts of the Columbia Valley.
- 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.
- Most vineyards are drip irrigated. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

VINIFICATION

- After being pressed, the juice was cold settled for two days followed by cool 14-20 day fermentations in stainless steel tanks to enhance the floral and bright fruit characters.
- After fermentation, most lots aged on light lees to build structure and enhance mouth feel.

COLUMBIACREST.COM

COL 751360 ©2018 COLUMBIA CREST WINERY, PATERSON, WA 99345