

# TWO VINES

COLUMBIA•CREST

## 2010 CHARDONNAY

### GROWING SEASON

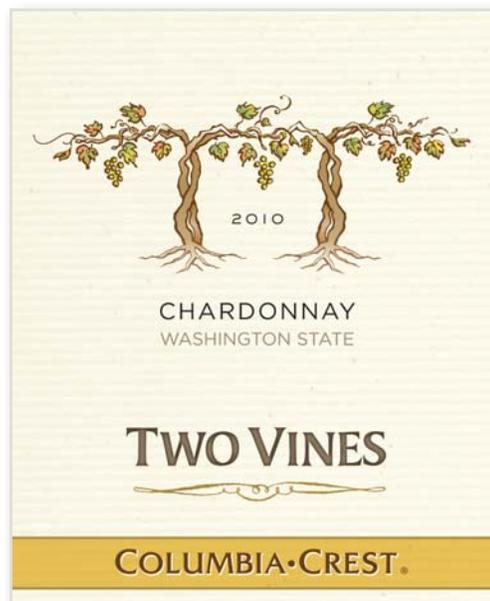
- ▶ The 2010 vintage was the cooler than past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- ▶ Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

### VINYARDS

- ▶ The designation "Two Vines" refers to Columbia Crest's trellising method. Prime vineyards were selected from some of Washington state's cooler growing areas for Columbia Crest's Two Vines Chardonnay.
- ▶ Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

### VINIFICATION

- ▶ Chardonnay grapes were picked at the peak of ripeness, with the perfect balance of flavor, sugar, and acid.
- ▶ Whole-berry Chardonnay was pressed and cold-settled for two days.
- ▶ Stainless steel fermentation captured the intensely fruity aromatics.
- ▶ Malolactic fermentation and oak aging for six months occurred in 25% of the lots.



APPELLATION	▶ Washington State
FIRST HARVEST DATE	▶ October 5, 2010
FERMENTATION	▶ 14-20 days with VIN 13, N96 and Alchemy II yeasts
ALCOHOL	▶ 13.0%
TOTAL ACIDITY	▶ 0.62 g/100mL
PH	▶ 3.61

### TASTING NOTES

*This lighter style Chardonnay is fresh and vibrant with bright apple and pear aromas coupled with a hint of coconut. Flavors of orchard fruits are accented by nuances of citrus and toasty oak, ending with a juicy, crisp finish. Intended for immediate enjoyment, this Chardonnay captures the varietal intensity indicative of wines from Washington State.*