



COLUMBIA·CREST
Reserve

2010 RESERVE CHARDONNAY

GROWING SEASON

- ▶ The 2010 vintage was the cooler than the 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 produced balanced, elegant wines with lower alcohol and higher acidity.

VINEYARDS

- ▶ The fruit for the Reserve Chardonnay is picked by hand from Columbia Crest's select Estate vineyards located in the Horse Heaven Hills.
- ▶ The vintage's balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Estate fruit was handpicked at the peak of ripeness and fed directly to press.
- ▶ The juice cold settled for two days before racking into new Burgundian-style barrels.
- ▶ Barrel fermentation lasted approximately one month, followed by malolactic fermentation.
- ▶ The wine aged for more than 14 months in barrels, which were hand-stirred weekly during the first 14 months.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ ALMOST ENTIRELY COLUMBIA
CREST ESTATE-BLOCK 95

HARVEST DATE ▶ OCTOBER 14, 2010

BLEND ▶ 100% CHARDONNAY

FERMENTATION ▶ 20-30 DAYS WITH CHANSON
& BURGONBLANC YEASTS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.53G/100ML

PH ▶ 3.51

CASE PRODUCTION ▶ 200

BARREL REGIME ▶ FERMENTED, THEN AGED FOR MORE
THAN 14 MONTHS IN 100% NEW FRENCH OAK



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RESERVE CHARDONNAY
HORSE HEAVEN HILLS
2010

TASTING NOTES

"This bold Chardonnay opens with aromas of ripe apples, peaches and pears joined by hints of butter, toasted coconut and subtle mineral nuances. Apples and pears are repeated on the palate, complimented by a creaminess that lends an impression of weight and substance. Deftly balanced fruit notes and juicy acidity give way to a seamless yet persistent finish."

Juan Muñoz Oca