

COLUMBIA·CREST®

GRAND ESTATES

Moscato

2011

Growing Season

- A combination of weather conditions lead to one of the more challenging vintages in Washington state's history.
- A freeze in Nov. 2010 affected sites throughout the Columbia Valley, although many sites were virtually unaffected. Additionally the diversity of Columbia Crest's vineyard sources evens out any vintage to vintage differences.
- Cool temperatures prevailed during the springtime which delayed bud break and bloom by three to four weeks, depending upon the site. Consistently warm summertime temperatures lengthened the ripening period. Many sites began harvest three weeks later than a typical year.
- The warm, dry October allowed the grapes to hang a bit longer creating depth without sugar accumulation.
- Overall, the Columbia Crest whites are incredibly elegant with higher natural acidity and a refreshing palate with loads of mineral/citrus tones.

Vineyards

- Premier vineyard sites throughout the Columbia Valley add fruity flavors and bright acidity to the finished wine.
- 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

- At the peak of flavor ripeness, select vineyard blocks were harvested.
- The fruit was fed directly into membrane presses where the juice was quickly but gently separated from the stems, skins and seeds.
- After pressing, the juice cold-settled for two days.
- The crystal-clear juice was inoculated with VIN 13 and Uvaferm 228 yeasts to initiate the 20-30 day fermentations.
- Cool temperatures and protection against oxygen throughout the winemaking process enhanced the bright, naturally clean, fruit characters.

Tasting Notes

"This Moscato from Washington state opens with intense aromas of mandarin orange and ruby grapefruit, accented by notes of orchard blossoms. Lively flavors of white peach and tangerine are joined by the juicy, sweetness of ripe melons but deftly balanced with acidity. This semi-sweet wine can be enjoyed as an aperitif or is a refreshing complement to fruit salad or soft white cheeses."

Juan Muñoz-Oca

Vineyards

Columbia Valley

First Harvest Date

October 17, 2011

Fermentation

20-30 days with VIN 13 & Uvaferm 228 yeasts

Blend

48% Muscat Canelli
15% Muscat of Alexandria
14% Black Muscat
13% Morio Muskat
10% Gewurztraminer

Alcohol

10.0%

Total Acidity

0.68 g/100ml

pH

3.17

RS

4.2 g/100ml

