



COLUMBIA·CREST
Reserve

2011 RESERVE WHITE WINE

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

- ▶ The Horse Heaven Hills vineyards are located 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.
- ▶ The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and good air drainage which protects the vineyards during the winter months.
- ▶ Well-drained, sandy soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Strong wind patterns, which are unique to Horse Heaven Hills, reduce canopy size and density, create better sun exposure, and contribute to even ripening by moderating temperature extremes.

VINIFICATION

- ▶ Grapes were pressed quickly and the juice was cold-settled for 48 hours.
- ▶ The clean juice was racked off the solids either into temperature-controlled stainless steel tanks or neutral barrels.
- ▶ Inoculation began the 14-20 day cool fermentation and enhanced varietal character.
- ▶ The master blend was created just weeks before bottling.

APPELLATION ▶ HORSE HEAVEN HILLS

HARVEST DATE ▶ OCTOBER 8, 2011

BLEND ▶ 65% MARSANNE, 25% ROUSSANNE,
10% VIOGNIER

FERMENTATION ▶ 14-20 DAYS

TOTAL ACIDITY ▶ 0.63 G/100ML

PH ▶ 3.47

ALCOHOL ▶ 13.5%

CASE PRODUCTION ▶ 50



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TASTING NOTES

"The unique varieties for our Reserve White wine were sourced from prime vineyards located in the Horse Heaven Hills. Fermentation in stainless steel gives the wine vibrant fruit aromas, while fermentation in neutral oak provides texture. Aromas of white fruits and wet stone precede apple, fleshy melon and lemon zest flavors that give way to a crisp, refreshing finish."



JUAN MUNÑOZ OCA ▶ COLUMBIA CREST ▶ WINEMAKER