

COLUMBIA·CREST®

GRAND ESTATES

Syrah

2009

Growing Season

- The growing season was perfect with dry, warm weather and lots of sunshine.
- Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- Overall the 2009 vintage produced wines with lots of natural acidity and fruit-forward flavors.

Vineyards

- The Grand Estates Syrah is harvested predominantly from select vineyards located in the Horse Heaven Hills (balance and complexity), Wahluke Slope (texture and body), and Yakima Valley (aromatics).
- Columbia Valley 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

- Grapes were destemmed and crushed with 10% whole berries remaining, then fermented on skins 6-10 days with a twice-daily pumpover regime to gently extract color, aromas and flavors.
- The wine aged for 14 months in 60% French and 40% American oak barrels. The blend includes Merlot and Grenache (co-fermented) to add complexity to the bouquet and depth and nuance to the finished wine.

Tasting Notes

"Elegant smoky tones lead to notes of spice, blueberry, dried herbs and hints of spice. The supple texture is complemented by notes of cedar and dark fruits and pepper."

Juan Muñoz Oca

Juan Muñoz Oca, Winemaker

Vineyards

Columbia Valley

First Harvest Date

September 14, 2009

Blend

81% Syrah, 11% Merlot,
8% Grenache

Fermentation

6-10 days on skins

Barrel Regime

14 months in 60% French
and 40% American oak

Alcohol

13.6%

Total Acidity

0.53 g/100ml

pH

3.75

