

TWO VINES

COLUMBIA·CREST

2011 GEWÜRZTRAMINER

GROWING SEASON

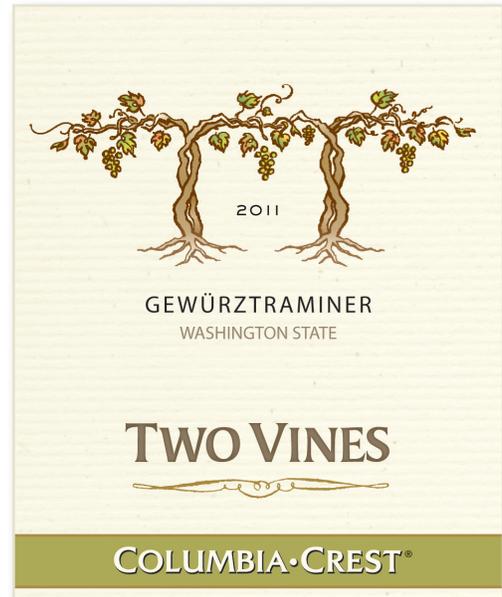
- ▶ A combination of weather conditions lead to one of the more challenging vintages in Washington state's history.
- ▶ A freeze in Nov. 2010 affected sites throughout the Columbia Valley, although many sites were virtually unaffected. Additionally the diversity of Columbia Crest's vineyard sources evens 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 and the red wines are delicate with hints of spice in a red berries background.

VINEYARDS

- ▶ The designation "Two Vines" refers to Columbia Crest's trellising method. 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 fed directly to press. The juice cold-settled for 2 days, then fermented for 20-30 days in temperature-controlled stainless steel tanks.
- ▶ Cool temperatures were maintained throughout fermentation to enhance the variety's fresh, spicy appeal.
- ▶ Just weeks before bottling, the master blend was created, then fined and lightly filtered to preserve freshness.



APPELLATION	▶ Washington State
FIRST HARVEST DATE	▶ 10/3/2011
FERMENTATION	▶ 20-30 days
ALCOHOL	▶ 11.0%
TOTAL ACIDITY	▶ 0.68 g/100mL
PH	▶ 3.93
RS	▶ 2.57

TASTING NOTES

Typical Gewurztraminer aromas of orange zest and spice are joined by a lively citrus note and floral lift. Upfront fruit flavors of melons and lime give way to a pink grapefruit essence and finish with bright acidity, balancing the wine's subtle sweetness.