

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"The Grand Estates Chardonnay opens with bright tropical fruit aromas that lead in to notes of soft oak and butterscotch. Ripe fruit flavors are bolstered by lively acidity, yet balanced deftly with a subtle creaminess."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE September 15, 2011

BLEND 100% Chardonnay

FERMENTATION 14-20 days with Burgoblanc, Chanson, Prise de Mousse, N96 & Premier Cuvee yeasts

ALCOHOL 13.5%

TOTAL ACIDITY 0.55 g/100ml

PH 3.59

FOOD PAIRINGS

Crab cakes, roast chicken, grilled pork chops

2011 CHARDONNAY

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.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Yakima 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

- Whole berry Chardonnay was pressed and the juice was allowed to settle for two days, at 50 degrees, in stainless steel tanks.
- The clean juice was placed into a combination of new and one- to three-year-old American and French oak barrels.
- After initial fermentation, the wine was re-inoculated to begin malolactic fermentation.
- All barrels were hand-stirred every week for six months. Blending occurred after a total of eight months in barrel.
- 24% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

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